

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
Meat Packing and Allied Industries

Volume 101

NOVEMBER 11, 1939

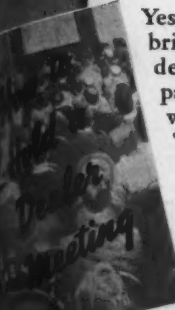
Number 20

HERE'S AN INVITATION  
FROM OUR PACKER  
ASKING US TO SEE  
THE FILM, "PLUS  
PROFITS IN MEAT"

LET'S GO! THEIR SALES-  
MAN TOLD ME IT'S A  
FILM THAT'S FULL OF  
GOOD RETAIL SELLING  
IDEAS! WE CAN USE 'EM!



Yes! This new sound slide film will bring your dealers and prospective dealers right to your plant! It's packed with the kind of ideas they want... ideas to help them earn "Plus Profits in Meat"! It will be released to you at your request... for you to show... with your name featured as the producer! In connection with it, you'll get a comprehensive plan on "How to Hold Your Dealer Meeting." Simply write for your free copy of new booklet, "How to Hold Your Dealer Meeting," or ask the Visking representative for full details.

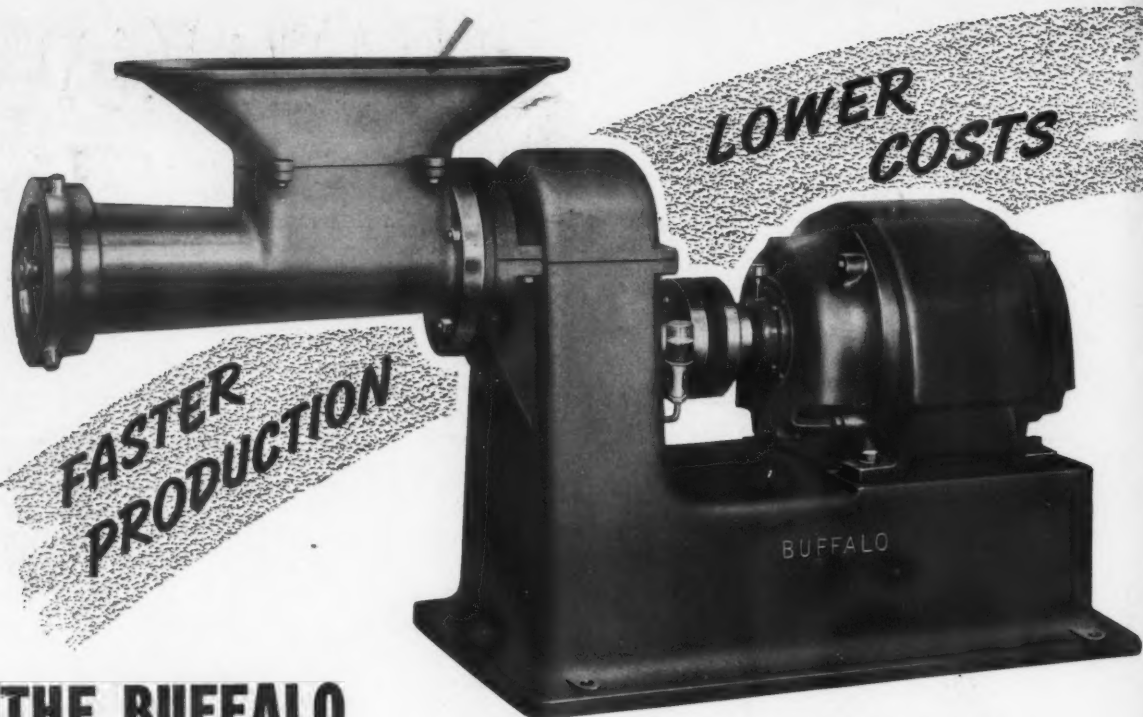


## THE VISKING CORPORATION

6733 WEST 65TH STREET • CHICAGO, ILLINOIS, U.S.A.

CANADA: C. A. Pemberton and Co. Ltd., 189 Church Street, Toronto, Ont., Canada • GREAT BRITAIN: John Crampton and Company, Ltd., Manchester

AUSTRALIA and NEW ZEALAND: Henry Berry and Co. Pty. Ltd., Main Offices, Melbourne and Wellington. Branches throughout Australia and New Zealand.



## THE BUFFALO HELICAL GEAR DRIVE GRINDER

The practically unlimited capacity of the new Buffalo Grinder means savings and greater profits day in and day out—on every pound of sausage you produce.

The new helical gear drive lengthens service life—reduces maintenance expense. One point, automatic oiling saves time—prevents lubrication failure. Every one of the exclusive features of the New Buffalo Grinder adds to operating efficiency and helps to increase profits by reducing expense. And the clean, cool cutting, with no backing up or mashing, protects protein value, improves quality and increases yield.

Let this completely new Buffalo machine help to boost profits in *your* sausage room. Let a Buffalo representative show you how easily you can install a New Buffalo and pay for it out of actual savings.

**JOHN E. SMITH'S SONS CO.**

50 Broadway, Buffalo, N. Y.

CHICAGO

DALLAS

LOS ANGELES

BROOKLYN

### THE BUFFALO LINE OF SAUSAGE MACHINES AND PACKING HOUSE EQUIPMENT

SELF-EMPTYING SILENT  
CUTTERS  
•  
STANDARD SILENT CUTTERS  
•  
VACUUM MIXERS  
•  
STANDARD MIXERS  
•  
STUFFERS  
•  
GRINDERS  
•  
CASING APPLIERS  
•  
PORK FAT CUBERS  
•  
HEAD CHEESE CUTTERS  
•  
BIAS BACON SLICERS  
•  
BACON SKINNERS  
•  
FORMRITE BACON PRESSES

# The HAM Package of Tomorrow



## and 15 REASONS WHY

1. 65% saleable at "center-slice" price.
2. After you add, say 8c per lb. to your wholesale price for regular hams, the dealer still makes 60% more profit.
3. No calculations like "34% center meat, 31% shank, 35% butt" necessary. No skill required to slice for maximum value.
4. Longer keeping-quality. Mold can be wiped off; less spoilage.
5. Slice it without a saw. Restaurants, food shops and dad carving at the table, all appreciate that.
6. Less smoke-house shrink: higher yield.
7. Better flavor, increased tenderness because smoked in the casing.
8. Produce either raw or ready to eat ham.
9. Lustrous, sealed, appetizing package, not hurt by handling.
10. Sales-building, good-will building identification.
11. All-purpose package for the housewife; she can slice, bake, broil, boil or fry it for all meals and occasions.
12. Print cooking recipes on the casing.
13. Uniform, individual-size slices that fit the pan; and lots of them per ham.
14. Sells better, repeats better.
15. This better packaging costs practically nothing—Let us prove that by actual demonstration.

"TEE-PAK" casings  
are licensed under  
Patent No. 1959978  
and other patents.



## TRANSPARENT PACKAGE COMPANY

1019 West 35th Street

Chicago, Illinois, U.S.A.

Transparent Package Co. of Canada, Ltd.  
203 Terminal Building, Toronto, Ontario, Canada  
Watson Bros.

516 Gallowgate, Glasgow, Scotland

Harvey Little & Company, Pty., Ltd.  
George Street, Union House, Sydney, Australia  
Lockyers (Sapitaw) Ltd.  
10-12 Pall Mall, Liverpool 3, England



# The National Provisioner

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



## MEMBER

Audit Bureau of Circulations  
Associated Business Papers

Official Organ Institute of American Meat  
Packers.

Published weekly at 407 So. Dearborn St.,  
Chicago, Ill., U. S. A., by The National Pro-  
visioner, Inc.

PAUL I. ALDRICH  
President and Editor

E. O. H. CILLIS  
Vice Pres. and Treasurer

RICHARD VON SCHRENK  
Asst. to President

A. W. B. LAFFEY  
Sales Manager

★

Executive and Editorial  
Offices

407 So. Dearborn St., Chicago

### Sales Offices

#### Western

407 So. Dearborn St., Chicago

L. I. NORTON

H. S. WALLACE

#### Eastern

300 Madison Ave., New York

H. W. WERNECKE

#### Pacific Coast

DUNCAN A. SCOTT & Co.  
Mills Building, San Francisco  
Western Pacific Building,  
Los Angeles

★

Yearly Subscription: U. S., \$3.00; Canada,  
\$4.00; foreign countries, \$5.00. Single copies,  
25 cents.

Copyright 1939 by The National Provisioner,  
Inc. Trade Mark registered in U. S. Patent  
Office. Entered as second-class matter, Oct. 3,  
1919, at the post office at Chicago, Ill., under  
act of March 3, 1879.

★

### Daily Market Service (Mail and Wire)

"THE NATIONAL PROVISIONER  
DAILY MARKET SERVICE" reports  
daily market transactions and  
prices on provisions, lard, tallow  
and greases, sausage materials,  
hides, cottonseed oil, Chicago hog  
markets, etc.

For information on rates and  
service address The National Pro-  
visioner Daily Market Service, 407  
S. Dearborn St., Chicago.

## In this Issue

	Page
VALUE OF PLANT AND EQUIPMENT APPRAISAL Makes Sale or Insurance Settlement Easier .....	9
AIR-CONDITIONED SMOKEHOUSE DESIGN Involves Many Technical Problems .....	11
DR. MORRIS FISHBEIN LAUDS MEAT'S QUALITIES Meat Experts Take Part in Conference .....	10
DOLD-HYGRADE HOLD OPEN HOUSE Signalizes Meat Packing Revival .....	12
NEUHOFF BROS. PACKERS OPEN NEW PLANT 15,000 Visit \$500,000 Unit .....	13
OCTOBER LIVESTOCK SLAUGHTER HIGH .....	36
STUDY TESTS FOR SOY FLOUR IN SAUSAGE .....	15
NEWS OF TODAY AND YESTERDAY .....	18, 19

Classified Advertisements will be found on Page 44.  
Index to Advertisers will be found on Pages 48, 49.



## IN EVERY ISSUE

MARKETS	Page		Page
Provisions and Lard .....	23	Hides and Skins .....	32
Tallow and Greases .....	27	Livestock Markets .....	36
Vegetable Oils .....	29	Closing Markets .....	33
MARKET PRICES—			
Chicago Markets .....	30, 31	Cash and Future Prices .....	25
New York Markets .....	31	Hides and Skins Prices .....	33
PROCESSING PROBLEMS .....			
REFRIGERATION .....	21	CHICAGO NEWS .....	18
FINANCIAL .....	34	NEW YORK NEWS .....	19
		RETAIL NEWS .....	42





## THIS SCALE KEEPS BOOKS IN A PACKING PLANT

● In order to speed up dressing operations and provide an accurate check of the actual number of hogs passing through their plant, Elliott and Company, meat packers of Duluth, Minn., installed a Fairbanks Hog Weighing Scale and Printomatic Weigher in their monorail conveyor system.

Correct weight of each hog is automatically recorded by the Printomatic Weigher. This installation also provides an accurate check on the number of hogs passing through the plant, while the printed weight records of dressed hogs permit determining the loss between live and dressed weights.

Fairbanks Scales can make weighing inaccuracies in your plant almost impossible. They protect good will. They guard profits. The organization that made the name Fairbanks the greatest name in weighing welcomes the opportunity to help you solve your weighing problem. Fairbanks, Morse & Co., Department 70, 600 S. Michigan Ave., Chicago, Illinois. Branches and service stations throughout the United States and Canada.



7635-5A40.77

**FAIRBANKS-**  
*The Greatest Name in Weighing*  
**MORSE** } **SCALES**



## IF YOU'RE LOOKING FOR TRUCK FEATURES . . .

# *Look at the FORD!*

● When the Ford Motor Company speaks of truck features, it doesn't mean "gadgets." Ford features are outstanding qualities incorporated in the Ford Truck to make it tougher, more rugged, more dependable, more economical — or to make the unit easier to handle and operate, increase the driver's comfort, give added protection to the load and contribute to safety.

Shown here are a few important Ford features for 1940. There are many more which you're invited to see at your Ford dealer's. Make a note of them. Compare them with the features offered in other trucks of about the same price — or any price. Arrange for an "on-the-job" test and see what these features mean in performance and economy before you spend another truck dollar.

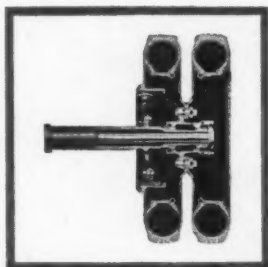
FORD MOTOR COMPANY, BUILDERS OF FORD V-8 AND MERCURY CARS,  
FORD TRUCKS, COMMERCIAL CARS, STATION WAGONS AND TRANSIT BUSES

### AMONG THE FORD FEATURES FOR 1940

6 wheelbases, 42 body and chassis types. New Sealed-Beam Headlamps. New, larger battery — more powerful generator. Battery Condition Indicator. Worm-and-roller steering. Straddle-mounted driving pinion — ring gear thrust plate. Needle-roller bearing universal joints. Factory-installed two-speed rear axle (at extra cost). Ford Engine and Parts Exchange Plan.



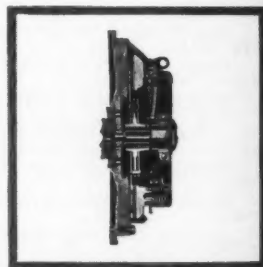
**3 V-8 engines.** 95, 85 and 60 hp. The only V-type, eight-cylinder truck engines on the market today.



**Full-floating rear axle.** Relieves the axle shafts of all load stresses. Minimizes possibility of shaft failure.



**Big hydraulic brakes.** Unusually large brake lining area. Dependable, built to Ford standards of safety.



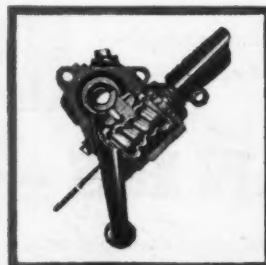
**Semi-centrifugal clutch.** Provides high power-transmitting capacity combined with low pedal pressure.



**New front springs.** Provide an additional point of support for frame side-members.



**Rugged spindle bolt.** Sturdy design for extra reliability. Spindle bolt has 1¼-in. diameter.



**Worm and roller steering.** Minimizes friction and greatly increases the ease of handling.

## FORD V-8 TRUCKS

Regulars—One-Tonners—

¾-Tonners—

Cab-Over-Engine

I'm glad you liked that  
new *Meat Loaf* in the  
**SYLPHCASE** casing.



"Mrs. Scott was saying the same thing just yesterday. The meat's tastier because the strong cellulose casing holds in all the flavor and keeps it fresher, as if it just came from the smokehouse.

"And have you noticed how appetizing it looks on the table when you slice it or peel off the casing? Well, SYLPHCASE\* casings are absolutely transparent so you can see the fine texture and goodness of these meats when you buy them.

"Want to try one of our Sausages or Meat Loaves in a SYLPHCASE casing? Fine . . . you'll have it first thing in the morning."

\*Reg. U. S. Pat. Off.



# Sylphcase

*Uniformity, Visibility, Strength*

**SYLVANIA INDUSTRIAL CORPORATION**

Executive and Sales Offices: 122 E. 42nd St., New York — Works: Fredericksburg, Va.

*Branches or Representatives*

ATLANTA, GA.  
BOSTON, MASS.

78 Marietta Street  
201 Devonshire Street  
PHILADELPHIA, PA.

CHICAGO, ILL.  
DALLAS, TEX.  
260 South Broad Street

427 W. Randolph Street  
809 Santa Fe Building







When Mrs. Housewife  
Demands Your Brand of  
Sausage...She's Buying  
Appearance and Flavor!

**AND** one definite way you can help to guarantee that popular appearance and flavor is to use Armour's Natural Casings. The reasons are simple.

First, natural casings have the ability to let your sausages get the full benefit of the smoking process. Their porous texture permits great smoke penetration. And you know that means everything to sausage flavor.

Second, natural casings are of a flexible nature that makes them cling tightly to the well-stuffed sausage, giving it a well-filled ap-

pearance . . . Eye-appeal that means sales.

And, finally, when you specify Armour's Natural Casings, you *know* you're going to get these advantages; because Armour's careful grading, standardization and excellence of finished product mean complete satisfaction for you . . . and your customers.

Add to that the advantage of truly prompt service, and you can see why we say, "Give your next casing order to your local Armour Branch House...it's the logical move for smart buyers."

# ARMOUR'S NATURAL CASINGS

ARMOUR AND COMPANY • CHICAGO

# THE NATIONAL PROVISIONER

NOVEMBER 11, 1939

*The Magazine of the Meat  
Packing and Allied Industries*

## Plant-Equipment Appraisals Needed and Valuable

By E. W. STAPH  
Consulting Engineer

**T**O APPRAISE a thing means to give it a value. This value may be absolute or relative, depending on various factors, many of which exert considerable influence on the process of finding the true or sound value. Factors entering more prominently into the appraisal of sound values include obsolescence, exposure, economic conditions and efficiencies.

Obsolescence may be defined as the lessening of value due to changes in the arts. Improvements in economic conditions bring about developments in equipment. The old machine must make room for the new, even though the old machine is still usable. Exposure to weather and dangerous and hazardous surroundings tend to shorten the useful life of equipment. Economic conditions which force practically new machinery into idleness cause reductions in values, even though not a wheel has turned and the original oil is still in the bearings.

### Some Old Before Their Time

The need for speeding up operations makes it necessary to install more efficient machines and to scrap the older ones. Cost of repairs to older equipment, often amounting to more than the cost of a complete new and modern machine, also tends to force the older machine into retirement long before its life term is ended.

---

### DEPRECIATION DEFINITELY AN EXPENSE ITEM

Importance of formulating an intelligent plant and equipment depreciation policy cannot be overemphasized. If proper consideration is not given to this expense, management must eventually face the day of reckoning when buildings and machinery, no longer productive, must be replaced.

---

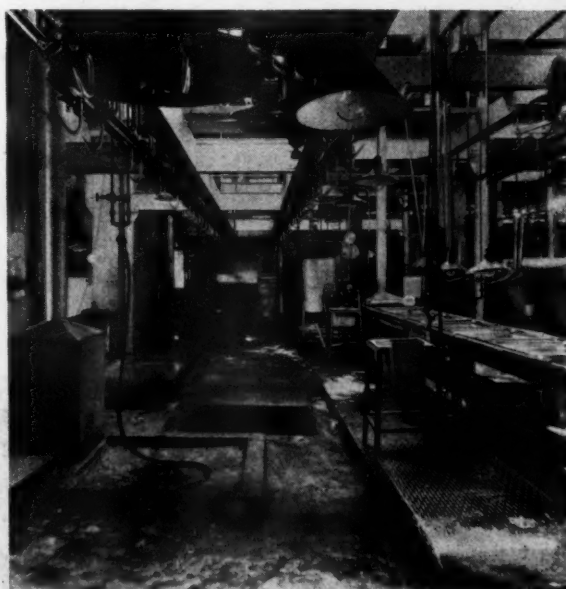
All these factors of depreciation and obsolescence begin their work as soon as the machine is on the shipping floor and they are active until the equipment is on the scrap pile. From the time a machine is built until it is scrapped (by machine is meant any article of manufacture) it has a potential value to some one. The builder carries the burden until it is sold. The buyer carries the load until the machine has earned its keep and he replaces it at the price of the accumulated earnings of the old machine plus its scrap value.

The value of a machine, expressed in money, always changes downward, with few exceptions. This downward trend in value is called "depreciation," and the "depreciated value" is the sound value. In some cases, the downward trend in value may be halted or reversed, so that the value rises or appreciates. Such instances are brought about by outside influences, mainly by excessive demand and shortage of certain types of equipment or the goods they produce.

### Facts Needed for Appraisal

In order to set a sound value on a piece of equipment, the appraiser must know its history; that is, its year of manufacture, year of purchase, price

(Continued on page 48.)



# Fishbein, Lauds Meat's Value at Cooperative Conference

**C**ONSIDERED on the basis of its content of protein and fat or of its appeal to the appetite, meat is an excellent article of food," stated Dr. Morris Fishbein, editor of the Journal of the American Medical Association, at the recent National Cooperative Meat Investigations conference in Chicago. He cited the high value of meat as a source of iron and many vitamins. Liver, he said, is particularly rich in vitamin B<sub>1</sub> (thiamin) and vitamin G (riboflavin), and is also richest of all the tissues in vitamin A.

Dr. Fishbein's talk, entitled "The Need of Research on Meat," was the feature of the opening day of the conference, which was held under the auspices of the National Live Stock & Meat Board and attended by research workers from 20 state agricultural colleges, the U. S. Department of Agriculture, and the Board. Dr. H. C. McPhee of the Bureau of Animal Industry is secretary of the project. Dean W. C. Coffey of the University of Minnesota presided over the three-day conference as chairman.

## Meat Eating Began Early

Referring to the steady breaking down, through intensive cooperative research, of many of the old superstitions surrounding meat in the diet, Dr. Fishbein explained that since the earliest days of man, animals began to differentiate into those which fed on meat and those feeding on cereals and grasses—a differentiation which has been intensified through the thousands of years ensuing.

"An old proverb," continued Dr. Fishbein, "says 'tell me what you eat and I will tell you what you are.' The symbolic magic associated with this aphorism led to the rise of vegetarian-

ism, one of the most peculiar cults that ever plagued mankind.

"It was argued that those who subsisted on meat would become like the carnivorous animals—the lion and the tiger—vicious and brutal. Yet today we know that the most vicious animals are not meat eaters, but vegetarians—the buffalo, the bull, the rhinoceros and the gorilla. Incidentally," he added, "Hitler, Mussolini and Stalin are also vegetarians."

Dr. Fishbein cited the experience of the explorer Stefansson, who lived among the Eskimos for many months on an exclusive meat diet and was found by medical examination to have maintained an excellent state of health. Eskimos, he said, live entirely on a meat diet from the time they are weaned.

## Eskimos Live on Meat

"In one investigation," said Dr. Fishbein, "Dr. W. A. Thomas of Chicago examined 142 Eskimos between the ages of 40 and 60 and found that only three had blood pressure so high that they would not be accepted for life insurance by any American company." He characterized as "more poetry than truth" the old convictions that high blood pressure, headache, mental depression, Bright's disease, diabetes, gout and rheumatism could be traced to consumption of too much meat.

## INTEGRATING MEAT RESEARCH

Newest developments in all phases of meat research were discussed at the recent National Cooperative Meat Investigations Conference at the Palmer House, Chicago. At the luncheon shown below, at the head table are (left to right) R. C. Pollock of the Board, Dean W. C. Coffey, Dr. Morris Fishbein and Dr. H. C. McPhee.

The medical authority said that physiologic research had proved that the eating of meat was in no way related to the cause of high blood pressure and that liver and lamb's kidneys are the most efficient of all foods in providing the substance necessary to overcome anemia.

He praised the meat industry for its enterprise in beginning its production with the breeding of the herds and carrying the process through to the final distribution, making available everywhere a variety of meats to suit all sorts of purses and tastes.

Dr. Fishbein explained the value of meat extractives in maintaining the gastric juices at a normal level. "Meat protein," he said, "is usually digested rapidly and shows a high percentage of absorption from the digestive tract, the average coefficient of digestibility being about the same for the protein of meat, milk and egg—namely, from 97 to 98 per cent."

Meat enhances the meal, he said, making other foodstuffs, which alone may be uninviting, more acceptable. "The flavor of properly cooked meat," stated Dr. Fishbein, "is such that it stimulates the digestive processes."

## Meat Research Problems

Dean Coffey outlined as three-fold the problems facing those engaged in the many phases of meat research. "We must know how to profitably breed, feed, and market animals best suited for conversion into the kinds of meat cuts the consumer desires," he said. "We must know how to properly process that meat and we must also know how to properly prepare and utilize edible meat products in the home."

Visualizing a time when strains of meat animals may be developed which can be depended upon for consistent yield of the kind of meat most in demand by the consumer, Dr. McPhee stated that research workers are making marked advancement in such fields. He contended that the wide differences found within the breeds of meat animals is a hopeful sign.

(Continued on page 42.)





# Air-Conditioned Smokehouse Design a Technical Subject

INTEREST in air-conditioned smokehouses is growing rapidly in the meat packing industry. This is evident in the increasing number of inquiries being received by THE NATIONAL PROVISIONER for information on these modern processing devices.

Despite the very considerable amount of information published on air-conditioned smokehouses, there is apparently some misunderstanding regarding their design and construction. In particular, the idea seems to be held by some packers that these houses are simple to construct and that it is a comparatively easy matter to convert a smokehouse of the conventional design to the air-conditioned type. A recent letter in which the writer at least conveys this impression is typical of many received recently:

"We would appreciate receiving any information you may have," this packer writes, "as to the design and use of a one-level smokehouse for cooking ready-to-serve hams. By a 'one-level' smokehouse we mean one in which the heat and smoke chamber is located on the same level as the smokehouse and heat and smoke are conducted into the smokehouse through ducts by means of fans. In this particular case we think the hot air and smoke would have to be filtered to keep ashes and dirt from the meats. Any information you can send to us will be greatly appreciated. Please include directions for filtering the smoke."

## Design and Construction Problems

This packer is apparently planning to construct an air-conditioned smokehouse or is examining the possibilities of doing so. He might succeed in developing a workable design and in constructing a house which would function satisfactorily and efficiently, but the chances are 100 to 1 that he would have only a considerable expense and a heavy load of disappointment to show for his effort.

This packer, and others who may be considering construction of an air-conditioned smokehouse, should know that involved theory, with which only a technically trained engineer can be expected to be familiar, makes the design a rather complicated matter. The problem is not merely one of purchasing heating coils, fans, smokepot, dampers, steam jets, automatic control instruments, etc., and assembling these various pieces of equipment according to a preconceived plan, but also of selecting, proportioning and coordinating these parts and balancing the house so that certain definite desired results can be secured.

The difficulties and problems of air-conditioned smokehouse design will be appreciated by packers when it is known

that the present efficient smokehouses available are the result of several years of efforts by firms who have competent staffs of engineers. The present satisfactory air-conditioned smokehouse rep-

## TESTS IN AIR-CONDITIONED SMOKEHOUSES

Product	Time	House Temp. Dega. F.	Instrument Setting		Rel. Humidity Per Cent	
			W.B. Dega. F.	D.B. Dega. F.		
Franks	9:35	86	200	200	37	
	9:40	102	200	200	56	
	9:45	112	200	200	64	
	10:17	135	200	200	57½	
	10:25	138	200	200	58	
	10:33	140	200	200	54	
	10:42	145	200	200	51	
	10:55	150	200	200	45½	
	11:10	154	200	200	42	
	11:13	155	200	200	45	
	(Steam turned on to cook franks in house.)					
	11:19	...	200	200	89½	
11:25	...	200	200	89½		
11:26	180	200	200	..		
Product temperature at end of process was 154 degs. F. Product shrink was 8.69 per cent						
Time in Hours						
Cooked Salami 1	1	92	100	92	75	
	5	92	97	92	82	
	6	95	103	96	77	
	8	101	109	99	71	
	9	102	109	98	68	
	11	105	115	98	58	
	12	108	117	101	61	
	16	116	124	104	50	
	18	114	128	105	53	
	21	124	136	115	51	
	25	133	146	123	50	
	28	146	156	130	48½	
	32	154	164	136	48½	
	34	150	164	136	47	
	Shrinkage was 8.38 per cent					
Thuringer	1	81	80	..	81	
	5	84	80	..	78	
	11	84	..	..	77	
	15	87	..	..	81	
	19	93	..	..	80	
	21	91	82	89	79	
	25	90	90	93	82	
	27	91	97	94	79	
	31	94	..	..	86	
	35	95	..	..	86	
	39	94	100	104	86	
	42	101	110	112	75	
	43	112	116	118	62	
	44	117	124	130	59	
	46	128	138	128	58	
	49	131	138	130	60	
50	127	136	132	79		
51	130	138	130	79		
53	130	..	130	..		
54	132	..	130	..		
Shrinkage was 5.4 per cent						
Butts	1	96	90	88	100	
	4	88	90	86	92	
	8	92	96	92	98	
	12	92	110	86	75	
	14	100	112	92	65	
	20	110	114	85	56	
	24	112	124	94	53	
	28	126	142	96	41	
	30	134	152	100	42	
	34	148	168	128	40	
	38	155	168	..	44	
	40	158	168	..	43	
42	153	169	..	40		
Shrinkage was 15.0 per cent						

resents more time spent, effort exerted and money invested in research, tests and investigations than one packer could possibly give to the subject. What chance has the packer, therefore, with only practical experience to guide him, to design, develop and construct an air-conditioned smokehouse that will even remotely approach in performance and efficiency the house he can purchase with the guarantee that it will do everything claimed for it?

## Reports on Results

The best advice that can be given to the packer or sausage manufacturer with intentions or ambitions to build an air-conditioned smokehouse is to "forget it." A scientifically designed and constructed smokehouse can be purchased for less than it would cost the packer to build it, even if he knew how.

Another class of packers and sausage manufacturers interested in the air-conditioned smokehouse apparently have made up their minds to purchase one of these devices providing they can determine that it will do all that is claimed for it. These most frequently want information on performance, smoking times and temperatures, shrink in product smoked in this type of house, uniformity of temperature in all pieces at the end of the smoking period, rate of temperature increase in smoking, cost of smoking, etc.

It may be stated as a general proposition that product smoked in an air-conditioned smokehouse has better quality and color and undergoes less shrink, because all factors influencing results are under close and positive control at all times. Results are always uniform, regardless of weather changes, and identical processes can be carried out in any part of the country with uniform results.

Yield can be any percentage desired, consistent with processing requirements, and because smoking time is saved, smokehouse space reduced and heat losses minimized, cost of smoking in an air-conditioned smokehouse is considerably under that which normally prevails in a smokehouse of conventional design.

## Temperature Tests

Results of tests to determine the rate of temperature increase in hams and picnics smoked in an air-conditioned smokehouse, the degree of approach of meat temperatures to the temperature of the house at the conclusion of the smoking period and the uniformity of meat temperature as between pieces when the smoking operation had been completed were published in the September 23, 1939, issue of THE NATIONAL PROVISIONER.

The tests reported herewith were made in a smokehouse under seal during the entire smoking operation. They show kind of product smoked, time, house temperature, temperatures at which the temperature control instruments were set, relative humidity in the house during each test and the percent-

(Continued on page 42.)

# OPEN HOUSE AT DOLD- HYGRADE PLANT

**M**ORE than 6,000 people, including the mayor, two members of the Buffalo board of health, and the commissioner of health, turned out for the open house party at the plant of the combined Hygrade Food Products Corporation and the Dold Packing Corporation, Buffalo, N. Y., on November 5.

Joseph H. Keller, general manager, and Oscar W. Menge, sales manager, of the combined organization, were in charge of the celebration, which was held at the plant located at 50 Depot st.

H. L. MacWilliams, general sales manager of the Detroit Hygrade plant, William Gearin, head cattle buyer at the Chicago Hygrade office and many other out-of-town guests attended the Dold-Hygrade party.

"This is the first public event to mark the association of the two companies," said Mr. Keller. "We like to regard this as the beginning of the revival of the meat packing industry in Buffalo. Since the two companies were brought together, the volume of business has steadily increased and we believe this improvement will continue.

"Our combined organizations stand today as the only packing plant in Buf-

falo having both United States government inspection and grading of meats. We have gradually taken on more workers until we now have a payroll of more than 700 men and women, who receive more than \$1,000,000 annually. With our present volume, we are spending more than \$4,000,000 annually in Buffalo for livestock and supplies."

Mayor Thomas L. Holling of Buffalo

congratulated Mr. Keller and Mr. Menge on the progress the plant was making, as evidenced by the increase in employment. With Mr. Herbert H. Bauckus, president of the Buffalo Board of Health; and Dr. Charles H. McKee, a member of that board; as well as Dr. Francis E. Fronczak, health commissioner, the mayor inspected not only the displays of manufactured products, but the stock of beef, pork and lamb as well.

Displays of Dold-Hygrade manufactured products were of outstanding interest to most of the 6,000 visitors who included practically all of the meat dealers of Buffalo and the Niagara frontier area. Exceptionally attractive displays were those of packaged goods, various types of sausage and West Virginia ham. At the close of the party, the displays were judged and awards were given for the best.

First prize went to the display of Hygrade Sausage in charge of Joseph Schwarzott, Henry Kobes, and Jean Broich. Second prize went to the display of West Virginia Ham in charge of Elmer Dungan and Harvey Gumsin and the third prize to display of Dold-Hygrade specialties in charge of George Kobes, John Brunt and James Walsh.

On Saturday noon, the day before the Dold-Hygrade open house party, Mr. Keller and Mr. Menge held a luncheon for salesmen at the Hotel Lafayette at which a proposed advertising and promotion program was revealed. Mr. Menge was host. Mr. Keller spoke on company plans and Andrew W. Lorenz, city sales manager, gave a talk.



## EVERYONE HAD A GOOD TIME

**ABOVE.**—Sausage display at Dold-Hygrade open house and five major figures at the celebration (left to right) Joseph H. Keller, general manager, Dold-Hygrade organization; George Casper, Dold-Hygrade; Mayor Thomas L. Holling of Buffalo; Oscar W. Menge, sales manager, Dold-Hygrade, and Dr. Herbert H. Bauckus, president, Buffalo Board of Health.

**LEFT.**—Mayor Holling receiving a giant hot dog from George Casper of Dold-Hygrade.

# 15,000 Attend Neuhoff Bros. Plant Opening

**F**ORMAL opening of the new, modern \$500,000 meat plant of Neuhoff Bros. Packers, Dallas, Texas, was held on November 5. The occasion was celebrated with an open house to which residents of the city and vicinity were invited by spot radio announcements from Dallas radio stations and advertisements in local papers. Approximately 15,000 people inspected the plant during the visiting period from 9 o'clock in the morning until 9 in the evening.

Executives of the company expected that 7,000 or 8,000 people would take the opportunity to inspect a modern meat plant and had prepared for approximately that number of visitors. The fact that nearly twice the planned number of people were entertained did not in any way tax the ability or resourcefulness of the company heads and plant crew on the job.

The situation was met as it developed—a tribute to the Neuhoff organizing ability. Everyone was accommodated without inconvenience and with courtesy and dispatch.

## Operations Explained

Visitors' route started at the stockyards, led up the livestock ramp onto the killing floor and continued through the various departments in the order in which processing operations are conducted. Experienced men were stationed in the departments to explain operations performed in each room, describe equipment and answer questions.

Chill rooms and coolers were full of prime beef carcasses and fat hogs and a very complete display of all of the company's processed and manufactured products, including lard, hams, bacon, sausage and meat loaves was installed in the sales cooler.

Points on the visitor's route which attracted particular attention were the

freezer with its minus 20-deg. F. temperature, the carcass cooler, the bacon slicing line in operation, and a display of beef, hog and lamb carcasses on which the various cuts were delineated with black tape. Strips of tape led from the different sections of carcasses to similar cuts on a table; visitors were able to visualize immediately from just what part of each animal the various cuts were obtained.

## Refreshments and Samples

Sandwiches made from the company's ready-to-serve meats were served to each visitor. Half-pound packages of bacon, fresh from the packaging line, an interesting booklet giving the history of the company, menus and meat recipes were distributed.

Henry Neuhoff, father of the officers of the company and their teacher in meat packing at Nashville, Tenn., was on hand to aid in greeting visitors. His pride in the success which his sons, president Henry Neuhoff, vice president John D. Neuhoff and secretary and treasurer Joe O. Neuhoff have achieved in their Dallas venture, and in the respect they have gained in the community, was evident.

The Neuhoff plant was completed about two months ago. It is of brick, concrete and steel construction and has brick floors and tile walls in all departments. It contains 1,600,000 cu. ft. and has a capacity of 3,000 hogs, 1,000 cattle, 1,500 calves and 500 sheep weekly. It was designed by Henschien, Everds and Crombie, Chicago. It will be described in an early issue of *THE NATIONAL PROVISIONER*.

## Hog Tax Refund Claims

Claims for refund of processing taxes paid under the AAA may be filed before January 1, 1940, but not thereafter. The time limit definitely ends at midnight, December 31, 1939, and since Congress is no longer in session there will probably not be any further extension. Under the original law all claims were to be filed before July 1, 1937, but this limit was extended to January 1, 1940, in Section 405 of the Revenue act of 1939.

## PACKER ADVERTISING FLASHES

Armour and Company is expanding advertising of its new prepared meat product, Treet, to the East and other areas. The company hopes to reach full national distribution on the product by January 1.

A large-space newspaper campaign has been opened by Fried & Reineman Packing Co., Pittsburgh, Pa., for the company's Frex dog food. Among claims made for the product is that it is "made fresh and kept fresh—handled the same as meat for your own table is handled."

In a four-page pictorial advertisement in the November 6 issue of *Life* magazine, Geo. A. Hormel & Co. traced steps in the production of Spam, Hormel's all-pork canned meat product. Following a colored full-page ad featuring uses of the product, three pages unfolded the story of Spam from the raising of the hog to the end of the production line, in the characteristic photo and text treatment which is used by *Life* magazine.

## TAX RECOVERY REJECTED

An attempt by the federal government to withhold payments due to a milling company which had supplied it with wheat products under contract, on the ground that contract prices included an allowance for AAA processing taxes which the milling company had not paid, has been denied by the U. S. Court of Claims. The court's decision in *Ismert-Hincke Milling Co. vs. the United States* will have an important bearing on cases in which the government has refused payment, on similar grounds, to meat packing companies for products bought from them.

The court held that the processing tax was absorbed in the contract price made with the government, and that there was no separation of the tax or provision for its refund. It decided, therefore, that there had been no overpayment by the government and that the Comptroller General was not justified in withholding payment due the milling company.





# Step Up Sliced Bacon Production

Sliced bacon, cellophane wrapped, under your own brand name, is profitable business, provided the appearance of your bacon has plenty of eye appeal and your slicing and wrapping costs are not prohibitive.

Now, there is one sure way to preserve that "natural bloom" which presents packaged bacon at its best; that is to keep bacon at a higher temperature during the handling stages from cooler to slicing room to retailer.

The U. S. Heavy Duty Bacon Slicer slices bacon at a temperature of 32 to 35 degrees F. In other words, bacon does not have to be "sharp frozen." Slices do not crack when folded, nor will fat separate from lean, leaving gaps or ragged edges. You will also find that employees are healthier and do better work in rooms where the temperature can be as high as 60 degrees F.

The U. S. is a most efficient unit. It takes slabs up to 27" long, 13½" wide and 4" thick. In a straight line onto the conveyor, the bacon is shingled in even slices, equi-distant from each other. The groupers can readily estimate how many slices of each type or thickness go into a package. Next, the scalers weigh the packages and rarely find it necessary to add an extra slice. Now, the bacon is ready for the wrappers and boxers seated on either side of the moving conveyor.

The speed can be adjusted to keep a production line of 14 to 16 workers busy, delivering an output of as much as 8,000 pounds in an 8-hour day (1-pound and ½-pound packets). On the other hand, the U. S. can be slowed down to accommodate 3 or 4 workers for the plant with an output as low as 6,000 pounds of sliced bacon a week.

## COMBINATION UNITS

**Bacon and Dried Beef**—For the firm with limited output of both bacon and dried beef, the U. S. Combination Machine is recommended. Shift one gear and it changes from slicing bacon any thickness to slicing dried beef ¼" thin at a speed of 400 slices per minute.

**All Boneless Meats**—If your capacity is less than 4,000 pounds a week of sliced bacon, dried beef, chip steaks and boneless sliced ham, consider the Model 150-B, a well built unit with Continuous Feed and Moving Conveyor, that takes meats up to 24" long, 9½" wide and 5¾" high. It will either shingle or stack slices any thickness from ¼" to ¾".

Records of performance of U. S. Heavy Duty Slicers in various size plants will be sent on request, with catalog of modern slicing equipment. Write U. S. Slicing Machine Co., La Porte, Ind.



Three views of U. S. installation in the plant of Kingan & Company, Indianapolis.

(ADVERTISEMENT)

## Study Tests for Soy Flour in Sausage

At the October meeting of the Association of Official Agricultural Chemists in Washington, D. C., Dr. R. H. Kerr, chief of the meat inspection laboratories of the U. S. Bureau of Animal Industry, was named referee on analysis of soy flour in sausage and other meat products. Dr. Kerr will make tests of the Glynn and Hendrey methods of determining soy flour content and will refer these methods to other cooperating laboratories for report to him and for his later official report to the A.O.A.C.

The serum precipitin test developed by Dr. John H. Glynn, medical director of Armour and Company, and the non-fermentable sugars method, developed by Dr. W. B. Hendrey, Spencer Kellogg & Sons, Buffalo, were presented at the meeting of the Official Chemists by Fred Hafner of Archer-Daniels-Midland Company, serving in place of Dr. J. W. Hayward who had been appointed associate referee on the subject. A complete report of these presentations will be published in a short time by the Journal of the Association of Official Agricultural Chemists.

### Study to Continue

Because of the great importance of certainty in segregating the protein of soy flour from the protein of meat, and the difficulty in the past of accomplishing that segregation chemically, the association asked for continued intensive study of these methods before including them as official tests of the association.

Among others present at the meeting were Dr. J. J. Vollertsen of Armour and Company, Dr. H. R. Kraybill, Indiana state chemist, Dr. E. M. Bailey, Connecticut state chemist, V. L. Fuqua, Tennessee state chemist, Howard E. Gensler, assistant state chemist of Pennsylvania, and Dr. P. L. Julian of the Glidden Co., Chicago.

Acceptance of these tests as official for quantitative analysis of soy flour in sausage does not in itself involve the change of B.A.I. regulations. The regulations have permitted soy flour in meat loaves and other meat products but not in sausage, largely on account of the difficulty of distinguishing soy flour protein from meat protein and the possibility of too much water in sausage as a result of the additional protein provided by the soy flour.

The tests on soy flour reported by cooperating laboratories showed a high degree of uniformity, indicating that the methods are well developed and apparently will soon make possible precision tests which may be used for regulatory purposes.

The economic importance of soy flour is increasing rapidly as American farmers are expanding soy bean production.

## BRITISH TO RATION BACON

Rationing of bacon (including ham) is expected to start in the United Kingdom in mid-December. The ration, according to information received by the Institute of American Meat Packers, will be 4 ounces per person per week. Normal British consumption is slightly over 8 ounces of bacon (including ham) per person per week.

A recent issue of *The Grocer* of London states:

"When the Germans threatened to sink neutral ships bringing food to this country, Denmark was placed in a difficult position in regard to her deliveries. Her shipments of bacon, butter, and eggs were suspended pending discussions as to how the difficulty could be overcome. The suggestion was made that the British navy should convoy the foodships, but before anything could be done that Danish government got into negotiation with the Reich, and, according to information which comes to us from a competent source, a sort of 'gentlemen's agreement' has been reached by which Danish shipments will be allowed to come to this country unmolested provided Denmark supplies certain quantities of agricultural products to Germany. It seems to be a common-sense arrangement and one which could possibly be extended to other North European countries."

## Overtime for Inspection on Nov. 23 Thanksgiving

As far as overtime for meat inspection on Thanksgiving Day is concerned, the U. S. Bureau of Animal Industry is following the proclamation of the President and observing November 23, according to information received by the Institute of American Meat Packers. The bureau states that if its inspectors work on November 23 they are to be paid double time. If they work on No-

vember 30, packers will have nothing to do with overtime.

An earlier decision of the bureau was to the effect that overtime would apply on the Thanksgiving Day observed by each state, whether this was the date suggested by the President, or the last Thursday in the month.

## NEUTRALITY ACT AND EXPORTS

Passage of the amendments to the Neutrality Act has complicated the sale and shipment of pork products to the United Kingdom. The act provides that title to goods shipped to a belligerent country must pass to the foreign purchaser before they are exported. The individual or corporate shipper is required to supply an affidavit to this effect on shipments to belligerents.

Since the law also prohibits American ships from entering the belligerent zone, pork and lard moving to England must henceforth be shipped in foreign bottoms.

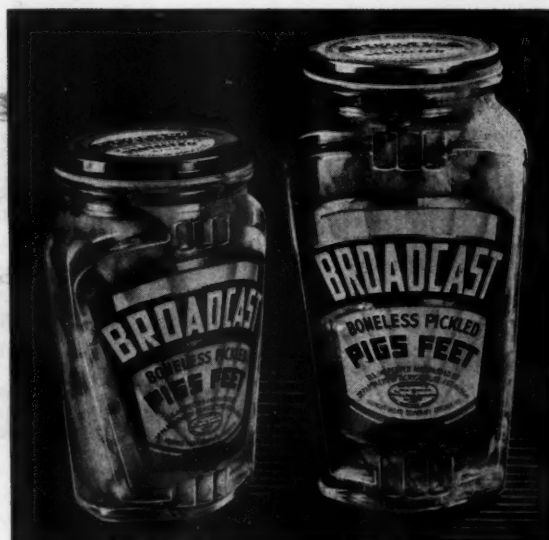
This restriction is reported to have already delayed shipment of some American pork products and will probably complicate their movement until foreign freight space is available.

## "CELLOPHANE" PRICE REDUCED

The twentieth consecutive price reduction on "Cellophane" has been announced by the "Cellophane" division of E. I. du Pont de Nemours & Company, Inc. Price of moistureproof "Cellophane" is now 74 per cent less than the original price and plain "Cellophane" is 88 per cent lower than the original price. Users of these commodities have expressed satisfaction "that in the face of rising prices on most commodities and materials, accompanied by speculation and doubt of future prices," the du Pont company has seen fit to reduce the price of this widely used material.

## NEW JARS HAVE MANY FEATURES

Among the advantages claimed for these new jars in which Illinois Meat Co. is packing its Broadcast brand pigs feet are attractive appearance from any angle, wide mouth for easy filling and removal of contents, and ease of handling on the production line, due to narrow width. Used in 9- and 14-oz. sizes, the jars are produced by Anchor Hocking Glass Corp.



# "They re-styled our **SALES CURVE** along with our cartons"



**READ HOW GARDNER-RICHARDSON HAS HELPED INCREASE SALES FOR MANY PACKAGED GOODS MERCHANDISERS by re-styling cartons for greater utility**

- A cookie baker's carton was re-styled to resemble a doll house—and up went sales.
- A handy pouring spout, added to a salt carton, made more women reach for this brand.
- A cellulose window in a popcorn carton sent sales zooming.
- A handy wall dispenser carton increased sales in a drug store line.
- A counter display carton helped put a shoe polish out in front.
- A coupon on a carton top made a premium offer more successful.



**MAKING SALES WITH PAPER.** Gardner-Richardson carton specialists are practical, sales-minded men. With ingenious minds and skilled hands, they create cartons that stop the eye, coax the hand—ring up more sales.



**ENGINEERED-PRECISION CARTONS.** In the two big Gardner-Richardson plants, technicians and engineers check and test every step of the way—from pulp to finished product. Result—brighter, fresher cartons with greater shelf appeal.

• How can Gardner-Richardson help make more hands reach for your carton? Perhaps there is space on your carton that could be used to better advantage. Perhaps re-styling can make your cartons more practical, more usable, give them greater sales appeal on shelf or counter. Whatever your carton problem, Gardner-Richardson's staff of carton specialists will give you the benefit of their experience to help solve it—without obligation. Write today, sending full details and sample of present carton.

**NOW! Eliminate costly pasted liners and inner wrappers . . . with GREASENE!**



Hundreds of leading meat packers are cutting costs, improving package appearance, increasing sales—with Gardner-Richardson Engineered-Precision Greasene boxboard. Grease cannot seep through to mar the appearance of your package, steal the freshness of your product. Greasene is highly resistant to greases and oils, prints beautifully.

**WRITE FOR SAMPLES** of Greasene. Make your own tests. Prove to yourself that Greasene can save money, make money for you.

**LITHWITE . . .** A smoother, whiter, economical boxboard that prints with extraordinary color brilliance, gives cartons greater display value.

**HYDRO-TITE . . .** A special boxboard for products that need moisture-proof protection. Also all standard grades of folding boxboard.



**THIS SYMBOL** is your assurance of greater uniformity, higher quality, better appearance, better product protection—profit and satisfaction.

## The **GARDNER-RICHARDSON Co.**

MIDDLETOWN, OHIO  
Manufacturers of Folding Cartons and Boxboard

Sales Representatives in Principal Cities: PHILADELPHIA • CLEVELAND • CHICAGO • ST. LOUIS • NEW YORK • BOSTON • PITTSBURGH • DETROIT



# PROCESSING POINTS *for the trade*

## Making Cappicola

Cappicola (capicola, capocollo or Italian style pepper butt as the product is sometimes known) is a highly spiced, cured meat product made from boneless butts, put in casings, smoked and dried. Cappicola is especially popular with the Italian trade. It is often classified as a dry sausage. An Eastern packer writes:

Editor THE NATIONAL PROVISIONER:

Will you please send us a formula for Italian style pepper butts. We want to know how to make the regular Italian kind.

Butts for cappicola should be treated in accordance with B. A. I. regulations on preparation of pork to be eaten without further cooking. Under these rules the butts must be held for 20 days in a freezer at a temperature of 5 degs. F., either before or after curing, or the product must be cured and dried under special government regulations as outlined in this article.

Select 100 lbs. of fresh boneless butts, large and well trimmed. Rub special curing mixture well into each butt, pack them closely in a clean tierce or bacon curing box, sprinkling cure around and over them. The following curing and seasoning mixture is used for each 100 lbs. of meat:

- 4½ lbs. salt
- 4 oz. sodium nitrate
- 2 oz. fennel seed
- 1 lb. 2 oz. cayenne pepper

Prepared curing and seasoning ingredients for this product can be obtained from reputable manufacturers. Their use will insure uniformity of cured product.

**CURING.**—Special federal inspection regulations provide (in case pork is not given freezing treatment) that boneless pork butts for cappicola shall be cured in a dry-curing mixture containing not less than 4½ lbs. of salt per 100 lbs. of meat for a period of not less than 25 days at a temperature not lower than 36 degs. If curing mixture is applied to butts by process known as churning, a small quantity of pickle may be added. During curing period butts may be overhauled according to any of usual processes of overhauling, including addition of pickle and dry salt if desired.

**SECOND SPICING.**—The butts may be retrimmed after curing to remove surface fat. After they have been given a superficial washing some processors rub them with the following mixture before they are placed in casings:

- 4½ lbs. salt
- 1½ lbs. pimiento
- 12 oz. sugar
- 1½ lbs. ground red pepper pods
- 4 oz. sodium nitrate

Spicing mixtures already prepared can be purchased for this purpose.

Dry ingredients are mixed with about 2 gals. of 100 deg. plain pickle and resulting sauce is rubbed over meat. Butts are then stuffed in beef bungs cut 8 in. long, or in corresponding artificial casings. Only one butt is placed in each casing.

The foreign trade particularly seems to demand outside spicing, which remains between casing and meat when butts are rubbed with mixture mentioned above.

After stuffing, use a 4-in. wooden skewer on end of casing. Tie with string, forming a loop hanger around end of casing and just under wooden skewer. Clip skewer off as short as possible. Puncture bungs (but not artificial casings) thoroughly as there is always danger of air pockets between

meat and casing when stuffing this product in bungs.

**SMOKING.**—Spread cappicola on hanging racks, making sure that pieces do not touch, and rinse off with warm water. Hang at room temperature for a few hours so that casing will dry off and not produce too much steam in smokehouse.

Cappicola produced under federal inspection (from unrefrigerated pork) must be smoked for a period of not less than 30 hours at a temperature not lower than 80 degs. After casings have dried off in smokehouse temperature is raised gradually to 120 degs. and product carried at this temperature until it has become thoroughly dry and of the desired color.

**DRYING.**—Cappicola is then taken to dry room and placed on hanging sections where it will get a good circulation of air as there is no danger of wrinkling and shriveling. There is, however, a great deal of danger from skipper flies in warm weather. Product should be watched carefully during first few days in dry room and if air pockets begin to appear the casing should be punctured with a wooden skewer. Casing will show a white patch where air pockets are forming.

After hanging for about a week, wrap cappicola with twine all around and the entire length. Wrap product tightly and have bindings as close together as possible. Carry in dry room for not less than 20 days at a temperature not lower than 45 degs. When fully dried the strings will become loosened so pieces should be rewrapped before packing for shipment.

## LEAN END PORK

An Eastern packer wants some facts about the product packers put up under the name of "lean end pork." He writes:

Editor THE NATIONAL PROVISIONER:

What size of belly does "lean end pork" come from and how is it cut? What type of hog is used in making this product?

This "lean end pork" is made from 10/12 S. P. clear bellies, cut lengthwise and packed 200 lbs. of meat to the barrel with pickle added. Such bellies come from reasonably good hogs ranging in weight from 210 to 230 lbs. on foot.

## BELLY TRIMMINGS

Why is it so important to check belly trimmings? Read chapter 6 of "PORK PACKING," The National Provisioner's pork plant handbook.

## A Complete Formula Book on

## SAUSAGE And Meat Specialties

→A volume of practical ideas on the layout and equipment of sausage plants of varying size; descriptions of materials used in sausage and meat specialty manufacture; formulas and operating directions; discussions of operating troubles and means of overcoming them, and an outline of major regulations prevailing in control of sausage manufacture.

→Place your order now for this Volume 3 of the Packer's Encyclopedia. The price postpaid is \$5.00.

THE NATIONAL PROVISIONER  
407 So. Dearborn St., Chicago, Ill.

Enclosed is check or money order for \$5.00 for copy of "Sausage and Meat Specialties."

Name .....

Street .....

City .....

# UP and DOWN the MEAT TRAIL

## Boston Firm Participates 100% in Relief Campaign

Batchelder & Snyder Co., Inc., meat packers of Boston, Mass., participated 100 per cent in the Greater Boston annual maintenance appeal of the Salvation Army. Each of the 306 Batchelder & Snyder employees contributed to the \$195,000 fund being raised. John E. Wilson, president of the company, is chairman of the industry and finance division of the appeal and an active Salvation Army board member.

## Guy A. Laurents Now Owner Of Laurents & Hartshorn Co.

Plant of the Laurents & Hartshorn Packing Co., one of the oldest meat plants in Fort Wayne, Ind., has been sold to Guy A. Laurents, former vice president of the company, by Harry E. Lowery, receiver of the packing company. Mr. Laurents purchased all equipment and good will of the firm as well as the building and real estate. As sole owner of the company, he intends to resume its operations immediately as a general packing plant.

## Morris Schaffner Prepares For Meat Industry Career

In preparation for his future as a meat packing executive, Morris Schaffner, son of president Milton Schaffner



FUTURE PACKER

Morris Schaffner, son of the president and grandson of one of the founders of Schaffner Bros. Co., Erie, Pa.

of Schaffner Bros. Co., Erie, Pa., is in his fourth year at Pennsylvania State College, where he is majoring in animal husbandry and meats. Young Schaffner was a member of the winning Pennsylvania team of meat judges at the Eastern States Fair, Springfield, Mass., re-

cently. During his vacations he has worked in all branches of the packing plant and on graduation from college will take up permanent work in the Schaffner company.

It is expected that he will follow in the footsteps of his uncle, Alfred H. Schaffner, the company's livestock buyer and a well known livestock judge who each year has selected the winners in the steer classes at Ohio State Fair and at the Cleveland Live Stock Show. Young Morris is a grandson and namesake of Morris Schaffner, who, with his brother Jacob, founded the company.

## Chicago News of Today

Following his usual custom, Thomas E. Wilson, chairman of the board, Wilson & Co., departed after the convention for his H. O. K. ranch at Cuchillo, N. Mex., where he will vacation for a while.

E. L. Griffith, president, Griffith Laboratories, Chicago, left recently for his winter home in Coral Gables, Fla., where he spends several months each year. Mr. Griffith arranges to have THE NATIONAL PROVISIONER follow him to Florida, so that he may keep informed regarding the industry in which he plays such an active part.

Among Chicago visitors of the week was Hiram Bicket, retired packer executive and familiar figure in the meat industry. Mr. Bicket is now devoting his time to earnest dirt farming.

C. J. Abbott, Hyannis, Neb., well known livestock raiser and executive, visited in Chicago this week.

President J. F. Mahoney, Mahoney Packing Co., Newport, Ky., visited Chicago last week.

Harold F. North, industrial relations manager, and E. H. Wagner, training division, Swift & Company, participated in the recent sixth annual Midwest Conference on Industrial Relations, held at the University of Chicago. Attended by about 500 personnel administrators, the conference dealt with current developments in industrial relations and legislative and administrative problems. Dean W. H. Spencer of the University's School of Business served as chairman at the evening session of the conference.

A billboard used by Rival Packing Co., Chicago, depicting two wistful dogs in prayerful attitude winding up their plea with "—and please give us Rival dog food," received honorable mention in the tenth annual exhibition of outdoor advertising art. Three tasty-looking strips of bacon were featured in the outdoor poster which won third award—a breakfast advertisement used by Pixley & Ehlers restaurants, Chicago.



REPUBLICAN LEADERS LIKE HOT DOGS

Eating America's most famous dish, the hot dog, are (left to right) John Hamilton, Republican national chairman; William S. Murray, New York state chairman; F. Trubee Davison, chairman, United Republican Finance Committee, and W. Kingsland Macy, Suffolk county chairman, at an old-fashioned fair held by the United Republican Finance Committee in New York City.

## TURKEYFURTERS OR HOT TURKS

Holiday season ready-to-serve meats will include the turkeyfurter or the "hot turk" as this new type sausage is called. This is a frankfurt or wiener style sausage, made of a blend of turkey, veal, pork and seasoning. The product was originated by the National Sausage Casing Dealers Association which advocates that it be stuffed in an animal casing "to make certain that its delicate flavor will be retained." The turkeyfurter formula can be secured from the offices of the association at 1 Park Ave., New York, N. Y., by any packer or sausage manufacturer who requests it. Application has been made for copyright of the terms "turkeyfurter" and "hot turk." It is believed that the delicacy will be in especial demand at football games as the Thanksgiving season approaches.

## New York News Notes

W. H. T. Foster, John Morrell & Co., was in the East last week and spent some time at the New York branch of the company.

A. E. Sinclair, superintendent, Kingan & Co., Indianapolis, was a visitor to New York last week.

Gerson Feinstein, wholesale meat and provision dealer, Mexico City, Mexico, has been spending considerable time in the United States and was a visitor in New York during the past week. Mr. Feinstein is contemplating expanding his activities to include meat canning.

V. D. Washburn, meat specialties department, Wilson & Co., Chicago, was a visitor to New York last week. Another visitor was J. R. Tomblin, district beef inspector, Wilson & Co., Atlanta, Ga., who was located at the New York plant before his transfer South.

John A. Hoffman, manager, beef department, Jacob E. Decker & Sons Co., Mason City, Ia., spent several days in New York recently.

National Live Stock and Meat Board, in conjunction with the New York Retail Meat Dealers Association, will give a lecture-demonstration on meat by Paul Goesser, meat specialist, on Tuesday evening, November 14, at the Manhattan Center, 34th st. near 8th ave., New York City.

Harry C. Lewis, secretary of the Merchants Refrigerating Co., New York City, died recently following a brief illness. Death was believed to have been caused by a heart attack.

## Countrywide News Notes

Walter J. Samisch, who was affiliated with his brother, Hillel Samisch, in the Leavenworth Packing & Storage Co., Leavenworth, Kas., died on November 3, following a prolonged illness. Mr. Samisch was 54 years old.

Frank Bixby, former head hog buyer for Swift & Company at Omaha, Neb.,

died late last month at Marshalltown, Ia. Mr. Bixby was 78 years of age.

A. G. ("Andy") Anderson, superintendent of the Crocker Packing Co., Joplin, Mo., is recovering from a slight illness and expects to be back on the job within a short time.

E. V. Lindamood, treasurer, and W. J. Renfro, sales manager, Morgan Packing Co., Emporia, Kas., recently returned from a highly successful fishing trip in the Ozark mountains. They advised other fishermen to drop their lines elsewhere, claiming that they had temporarily exhausted the supply of fish in that region.

Ernest Neuer, sr., president, Neuer Bros. Co., Kansas City, Mo., recently returned from Europe after experiencing much difficulty in securing passage on the war-crowded steamer.

Dave C. Bonallie, formerly affiliated with an Eastern packer, is now general superintendent of the Winchester Packing Co., Hutchinson, Kas.

John W. Sanders, president, and W. J. McGinnis, vice president, St. Louis Live Stock Exchange, were re-elected to their posts at the annual meeting of the exchange, as were all other officers and directors. The annual report commented on the successful calf show staged by the exchange last year and called attention to the ewe auction and vocational lamb and pig shows at East St. Louis.

The newly constructed horse killing plant at Estherville, Ia., built under the direction of Burton Hill of Topeka, Kas., will be opened about November 15, Mr. Hill announced recently. The plant will be operated as the Davis Packing Co., and will later be equipped with a dog food cannery and other facilities.

## In the News 40 Years Ago

(From The National Provisioner, Nov. 11, 1899.)

Swift & Company has awarded the contract for a new building at the St. Louis stock yards, arranged so that live animals will enter at one door and the finished product will be hauled away from the other.

Reading Abattoir & Hide Co., Reading, Pa., has begun killing all classes of livestock for butchers of that city. The new plant includes a 3-story smokehouse, tallow rendering room and an albumen and fertilizer factory.

German delegates to the Commercial Congress at Philadelphia who later visited some of the great packinghouses at Chicago and other points are impressed with methods of handling and the checks and counterchecks used under the meat inspection regulations.

Excavating has started for the foundation of the new building of the Waterville Beef Co., Waterville, Me.

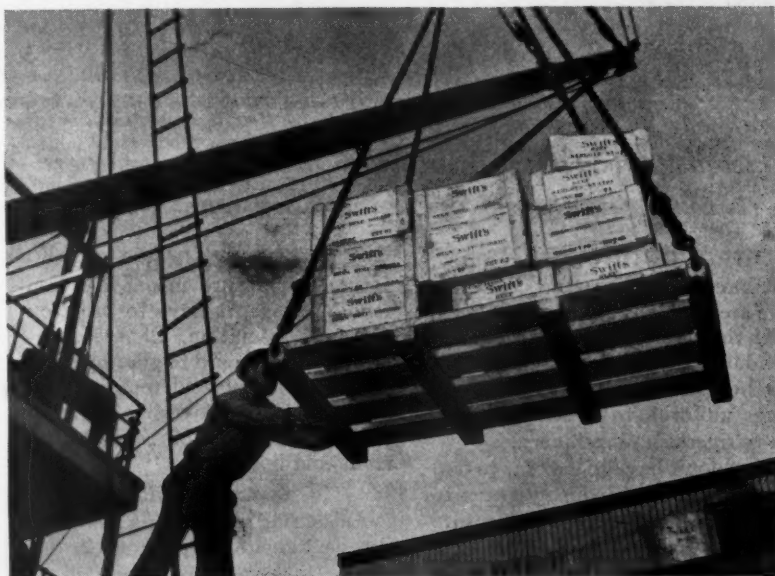
Hog packing in the United States from March 1 to October 31, totaled 13,635,000 head. A year earlier the total was 13,931,000 head.

## In the News 25 Years Ago

(From The National Provisioner, Nov. 14, 1914.)

Drastic measures have been taken by the federal Department of Agriculture to wipe out an outbreak of foot-and-mouth disease. Fourteen states are under quarantine and the Chicago and other stock yards are closed for disinfection although shipment of livestock

(Continued on page 34.)

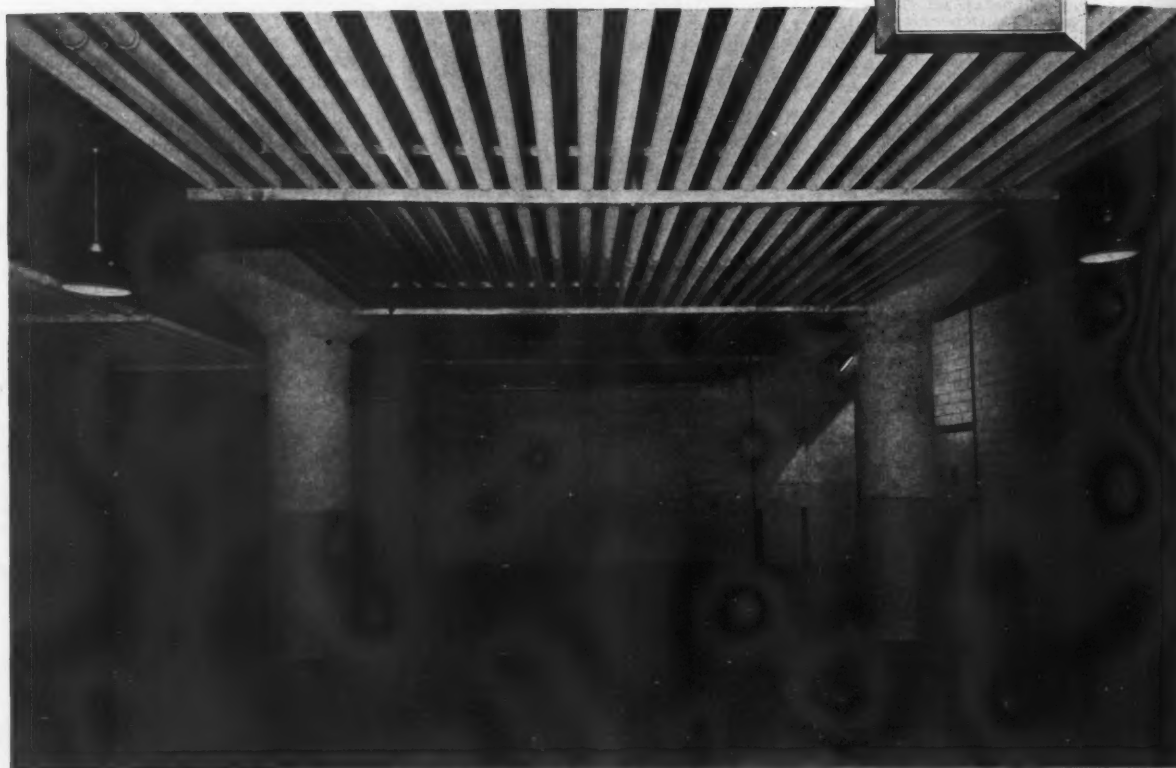
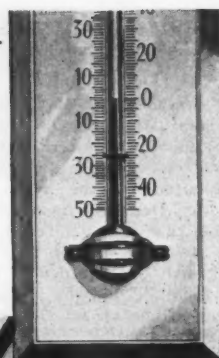


## OFF FOR THE ANTARCTIC TO FEED BYRD'S MEN

Part of a 25,000-lb. shipment of Swift & Company meat and provisions being swung into the hold of the North Star, flagship of the U. S. Antarctic expedition at the Boston Army base. Meats were hard-frozen at the Chicago plant and sent to Boston packed in dry ice in a specially insulated refrigerator car.



# ALL SET TO FREEZE WITH THE HELP OF *CORKBOARD*



NEW FREEZER ROOM of Neuhoff Brothers, Dallas, Texas, insulated with 6" of Armstrong's Corkboard on floor, walls, and ceiling. The finish is portland cement plaster on walls, Armstrong's Plastic Finish on ceiling.

## *Efficient Armstrong Insulation guards low temperature in this freezer of Neuhoff Brothers, Dallas*

**T**HROUGHOUT the country, hundreds of freezers like this one are saving their owners money, with the help of cork insulation. Dependable Armstrong's Corkboard can be counted on to hold temperatures uniform, to lighten the load on refrigerating machinery.

You don't have to look far to find the reasons why industry turns to cork insulation for low temperature control. Armstrong's Corkboard is entirely dependable, as well as highly efficient. Its long life—shown by service records of ten, twenty and even more than thirty years—proves that it is truly economical in low temperature service.

In the food industries, where uniform temperature means freedom from spoilage, it pays to insist on the best insulation. Choose Armstrong's Corkboard to guard perishable produce in cold rooms, Armstrong's Cork Covering to help prevent the loss of refrigeration from cold lines.

### **Contract Service**

Armstrong maintains a Contract Service to help you plan and install

low temperature insulation. Experienced engineers and skilled workmen, using modern methods and first quality materials, assure money-saving protection. Use this service whenever you plan insulation, whether in new construction or remodeling. Its advantages are available to you without cost.

Let us send you free illustrated booklets describing Armstrong's Corkboard and Cork Covering. Write today to Armstrong Cork Company, Building Materials Division, 952 Concord Street, Lancaster, Pa.



## *Armstrong's* CORKBOARD INSULATION

# REFRIGERATION and Air Conditioning

## MEAT PLANT REFRIGERATION

A Complete Course for  
Executives and Workers  
Prepared by—

The National Provisioner

### LESSON 42

## The Ammonia Compressor

MORE refrigeration is normally required in the meat plant during warm months than at other seasons. Tonnage of an ammonia compressor can be varied by increasing or decreasing its speed. The prime mover most frequently employed to drive the compressor is a constant speed, alternating current motor. This drive is not sufficiently flexible to meet all conditions in the most economical manner. Steam engine drive has the advantage of variable, easily controlled speed.

Clearance pockets, located in cylinder head or sides of motor driven compressors, make it possible to vary cylinder capacity in units of one-third or two-thirds of total capacity. A clearance pocket volume of 40 per cent reduces capacity of compressor to zero. Compressed gas remains in clearance pockets at discharge end of piston stroke and re-expands into cylinder on return stroke.

Compressor valves are simple in design and construction. They have few moving parts and operate with little friction. Suction valves are cushioned so they will not slam. Vertical machines have suction valves mounted in the piston. At start of suction stroke, piston leaves valve body providing a full opening, and on the return crosses it again. Very light springs are used.

### Plate and Feather Valves

Discharge valve is not cushioned. Valve ports and gas manifolds have large free areas to prevent wire drawing. Discharge gas velocity through them should not exceed 5,000 ft. per minute. Suction gas flow should not exceed 3,000 ft. per minute. Cast iron cages surround discharge valves to prevent valves falling into cylinder if valve stem breaks. Suction valves are protected in the same manner. Stationary

parts are made from cast iron and moving parts are constructed from a good grade of hard, tough steel; they are made as light as strength permits.

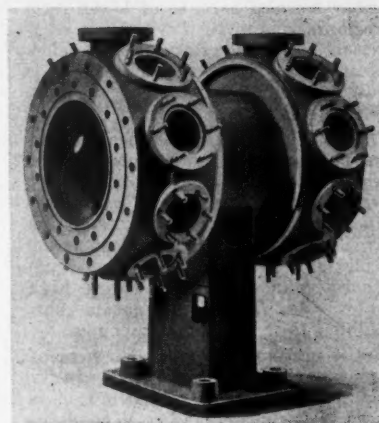
Plate and feather valves have come into common use. One of their characteristics is safety from accident. Some of these valve plates are circular; others are rectangular. Both feather and plate are held in position by machined guides. Light springs close them tightly and uniformly. Ports of this type generally have 25 to 50 per cent greater free area than poppet valves.

Nothing reduces capacity of a compressor as much as a defective valve. Weak springs or defective valves cause undue heating. A person familiar with a compressor can detect valve trouble by the unusual sound of the valve when operating. Indicator cards will also disclose the presence of defective valves. Careful inspection during annual overhaul is the only precaution which needs to be taken to prevent undue valve trouble. If continuous operation is to be expected from a compressor, worn valves must be replaced when the compressor is overhauled.

### Rings and Cylinders

Piston rings hug the cylinder and prevent gas from by-passing the piston. Compressor capacity is decreased by worn rings. Broken rings score or groove the cylinder, sometimes beyond repair, if not replaced promptly. Pistons are generally equipped with soft metal rings since these provide a wearing surface and reduce friction between piston and cylinder wall. Very little wear occurs to cylinder and piston rings when a good grade of ice machine oil is used. Wiper rings at bottom of piston scrape excess oil from cylinder walls. This oil drains to crankcase.

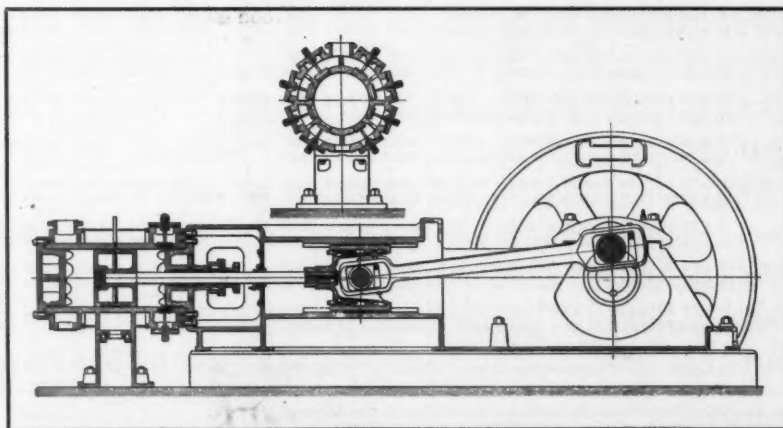
Piston rings lose their spring after



High Speed Compressor Cylinder Showing  
Valve Chambers and Sliding Support

they have been in use for several years; this is especially true when ring wears thin. It is not good practice to replace new rings in a cylinder that is out of round. Cylinders wear to an oval shape in the center but may be true at the ends. Every time a ring passes worn portion of cylinder it opens up and it contracts at end of stroke. This continued expansion and contraction will eventually break ring into several pieces. Rings wear because of an absence of lubrication. Liquid ammonia, taken in through suction port of compressor, washes oil from wall of cylinder and rings run dry.

Compressor cylinders are rebored when they show wear greater than .0025 to .003 in. per inch of cylinder diameter. Compressor cylinders are designed for a pressure of 400 lbs. per sq. in. Only enough metal is removed during reboring to true up the cylinder. A cyl-



Sectional Drawing of Vilter High Speed Ammonia Compressor

inder may be rebored several times before wall thickness is reduced to a point where replacement is required. Cylinder reboring results in a machine of greater capacity because volumetric displacement is increased.

Compound compression is not generally used in meat plants. Its advantage is that cylinder heating effect is greatly reduced because of lower ratio of compression of each cylinder in comparison to single stage compression. Sub-stage or booster compression is quite generally used, however, for both freezers and storage coolers.

These machines have oversized cylinders because they handle gas at from zero to 5 lbs. pressure and boost it to normal suction pressures of house machines, usually 20 to 25 lbs. A steam driven booster has independent speed regulation and there need be no definite capacity volume relation between high and low sides. This gives it considerable flexibility over two-stage machines.

Oil is necessary to minimize wear of moving parts, but a minimum quantity should be used. An oil separator is placed in discharge gas line to condensers. If this is drained at regular intervals it will keep system fairly free of oil. Vaporized oil goes over with compression gas and is removed at other points in the system (see lesson on selection of lubricants for refrigerating machinery). Cylinder lubrication is satisfied in horizontal machines by oil applied externally to piston rod and carried by it into cylinder. Forced feed

**Table Giving Number of Cubic Feet of Gas that Must be Pumped per Minute at Different Condenser and Suction Pressures to Produce 1 Ton of Refrigeration in 24 Hours**  
(York Ice Machinery Corp.)

Temperature of Gas in Degrees F.	Corresponding Suction Pressure Pounds per Square Inch	Temperature of the Gas in Degrees F.								
		65°	70°	75°	80°	85°	90°	95°	100°	105°
		Corresponding Condenser Pressure (gauge), Pounds per Square Inch								
		103	115	127	139	153	168	184	200	218
-27	G. Pres.	7.22	7.3	7.37	7.46	7.54	7.62	7.70	7.79	7.88
-20	1	5.64	5.9	5.96	6.03	6.09	6.16	6.23	6.30	6.43
-15	4	5.35	5.4	5.46	5.52	5.58	5.64	5.70	5.77	5.83
-10	9	4.66	4.73	4.76	4.81	4.86	4.91	4.97	5.06	5.08
-5	13	4.09	4.12	4.17	4.21	4.25	4.30	4.35	4.40	4.44
0	16	3.59	3.63	3.66	3.70	3.74	3.78	3.83	3.87	3.91
5	20	3.30	3.24	3.27	3.30	3.34	3.38	3.41	3.45	3.49
10	24	2.87	2.9	2.93	2.96	2.99	3.02	3.06	3.09	3.12
15	28	2.59	2.61	2.65	2.68	2.71	2.73	2.76	2.80	2.82
20	33	2.31	2.34	2.36	2.38	2.41	2.44	2.46	2.49	2.51
25	39	2.06	2.08	2.10	2.12	2.15	2.17	2.20	2.22	2.24
30	45	1.85	1.87	1.89	1.91	1.93	1.95	1.97	2.00	2.01
35	51	1.70	1.72	1.74	1.76	1.77	1.79	1.81	1.83	1.85

system of lubrication can also be used.

Much thought has been given to compressor stuffing box design. A leaky box immediately makes itself known to the engineer. Leaks waste ammonia and are a nuisance. Vertical compressors have but one stuffing box which is under pressure of suction gas and it is comparatively easy to keep it tight.

The stuffing box is tightened when compressor is shut down and is loosened again when machine is started, or as the gland heats. A combination of lead rings and asbestos is used for stuffing. High pressure glands have considerable

depth. They are split into two parts and have a lantern ring between them. High pressure gas which leaks past first part is led into machine suction. Rest of packing shuts out low pressure gas.

Operating troubles are caused by scored or worn rods, misalignment of rods and use of extremely hard packings. A combination of lead and asbestos and external rod lubrication satisfies all requirements. A rod leaks when cold, but gland should not be closed tight until it has reached its normal operating temperature, and then with only suffi-

(Continued on page 34.)

## DISPLACEMENT AND I. H. P. PER TON OF REFRIGERATION

York Single Acting and Double Acting Poppet Valve Ammonia Compressors. Dry Compression and Dry Suction Gas. Liquid Not Sub-Cooled.

SUCTION GAUGE PRESSURE AND CORRESPONDING TEMPERATURE												
Condenser Gauge Press. and Corresponding Temp. = Temp. of Liquid at Expansion Valve	5 lbs. = -17.2° F.		10 lbs. = -8.4° F.		15.67 lbs. = 0° F.		20 lbs. = +3.5° F.		25 lbs. = 11.3° F.		30 lbs. = 16.6° F.	
	35 lbs. = 21.4° F.		40 lbs. = 25.8° F.		45 lbs. = 30.0° F.		50 lbs. = 33.8° F.					
	Volumetric Efficiency % of Displacement	Cubic Inches Displacement per Minute per Ton of Refrigeration	Volumetric Efficiency % of Displacement	Cubic Inches Displacement per Minute per Ton of Refrigeration	Volumetric Efficiency % of Displacement	Cubic Inches Displacement per Minute per Ton of Refrigeration	Volumetric Efficiency % of Displacement	Cubic Inches Displacement per Minute per Ton of Refrigeration	Volumetric Efficiency % of Displacement	Cubic Inches Displacement per Minute per Ton of Refrigeration	Volumetric Efficiency % of Displacement	Cubic Inches Displacement per Minute per Ton of Refrigeration
85 lbs. = 55.9° F.	S. A. 84.95	11110	1.15	86.4	8800	963.89	6910	789.90	6020	677.91	5250	570.92
D. A. 73.15	12900	1.31	76.2	9980	1.086	79.1	7350	872.80	5800	745.82	5620	632.84
105 lbs. = 65.9° F.	S. A. 83.25	11600	1.30	85.0	9150	1.09	88.3	7200	81.80	6280	80.90	5460
D. A. 71.5	13500	1.50	74.6	10420	1.25	77.5	8200	1.02	78.9	7100	89.80	6100
125 lbs. = 74.7° F.	S. A. 81.45	12100	1.47	83.6	8500	1.25	86.5	7500	1.06	87.9	6500	935.88
D. A. 70.0	14080	1.71	73.2	10850	1.43	75.9	8550	1.195	77.6	7360	1.055	70.7
145 lbs. = 82.5° F.	S. A. 79.7	12608	1.654	82.5	8811	1.40	84.5	7829	1.105	86.0	6765	1.065
D. A. 68.6	14645	1.921	71.6	11300	1.612	74.4	8901	1.358	76.3	7625	1.2	78.4
165 lbs. = 89.7° F.	S. A. 78.4	13045	1.834	81.1	10148	1.56	83.15	8092	1.341	84.7	6900	1.201
D. A. 67.25	15203	2.137	70.2	11720	1.802	72.9	9224	1.529	74.95	7898	1.357	77.0
185 lbs. = 96.3° F.	S. A. 77.1	13491	2.013	79.8	10487	1.72	81.8	8362	1.487	83.4	7219	1.336
D. A. 65.9	15774	2.354	68.85	12150	1.993	71.6	9555	1.7	73.7	8176	1.513	75.7
205 lbs. = 102.3° F.	S. A. 75.8	13947	2.192	78.5	10834	1.879	80.5	8630	1.631	82.1	7450	1.47
D. A. 64.5	16362	2.571	67.6	12892	2.184	70.2	9890	1.87	72.3	8459	1.67	74.3
225 lbs. = 108.0° F.	S. A. 74.2	14450	2.35	77.0	11200	2.05	79.2	8900	1.785	80.6	7700	1.62
D. A. 63.3	16971	2.79	66.4	13600	2.385	69.05	10200	2.04	71.35	8700	1.84	73.7
245 lbs. = 113.3° F.	S. A. 73.0	14960	2.52	76.1	11500	2.2	77.7	9200	1.93	79.2	7950	1.76
D. A. 62.2	17500	3.00	65.05	13450	2.56	67.95	10520	2.2	69.95	9000	1.99	71.95

The above represents efficiencies and displacements where the clearance does not exceed 1 to 1 1/4%.

Unless clearance is excessive, no addition to the horse power will be necessary.

Where liquid is cooled lower than temperature corresponding to condensing pressure, there will be a reduction in horse power and displacement, proportioned to the increase of work done by each pound of liquid handled.



# Unfavorable Factors Lead to Weakness in Pork and Lard

**Markets sag with hog supply large and buying slow—Shortage of shipping space due to neutrality act revision another factor—Domestic demand for lard fair.**

**G**ENERAL weakness prevailed in the provision and lard markets during the first four days of the week just ended. Slow buying, a plentiful supply of hogs and the scarcity of shipping space owing to the revision of the neutrality act were factors in the situation. Fresh pork markets were weak with competition from plentiful supplies of beef and poultry and fair supplies of lamb and mutton. Expanded demand is needed to strengthen pork markets in the face of increasing hog receipts and the holiday poultry trade.

## LARD

The Chicago lard futures market continued to display a sagging tendency as a result of small commission house selling, scattered liquidation, and some pressure from packing interests. Unsteadiness in hogs, liberal runs and the indications of less satisfactory export lard prospects for the immediate future were further bearish influences. Domestic demand was fair.

The lard market is giving attention to comparatively large hog arrivals and to the fact that December lard liquidation, or the transfer of nearby speculatively held lard to the later months, must materialize sooner or later.

The export lard movement was interrupted by the revision of the neutrality act. Under the new law American vessels cannot carry lard to belligerent nations. The fact that foreign shipping space is scarce has aggravated the situation and foreign demand has been reported as flat during the week. There were indications that the United Kingdom was inclined to buy cautiously and slowly in an effort to keep prices here down to around pegged prices in the U. K.

In domestic trade, lard continued to benefit because of its relative cheapness compared with cottonseed oil and shortening. There were indications that new lard was going into warehouses in Chicago, creating the belief that stocks are again on the increase.

At Chicago, cash lard was quoted on Thursday at 6.22½; loose, 5.80 bid; refined, 7.87½, and raw leaf, 5.75 nominal. This compared with 6.30 nominal for cash; 5.95 for loose; 8.12½ for refined, and 6.12½ nominal for raw leaf a week earlier.

At New York, demand was fair but the market was rather unsteady. Prime western was quoted at 6.75@6.85c; middle western 6.75@6.85c; New York City in tierces, 6½@6¾c, tubs, 7½@7¾c;

refined continent, 7¼@7½c; South America, 7¼@7½c; and Brazil kegs, 7½@7¾c. Shortening in carlots was quoted at 9½c and at 9¾c in smaller lots.

## HOGS

Hog receipts at the principal markets during the first three days of the week were large and prices worked downward. On the fourth day there was a considerable drop in receipts and a slight recovery in price. This recovery was reflected in some improvement in sentiment but showed little influence on product prices. Good butchers weighing from 160 to 300 lbs. sold within a fairly narrow range and the

supply of butchers weighing over 300 lbs. was rather limited at Chicago. Heavyweights were further curtailed by a drop in the sow run, which constituted only about 10 per cent of salable hogs. The top price on Thursday of this week at \$6.50 was 50c under the preceding Thursday but the average of \$6.40 was only 25c under the average price a week earlier. Easiness in hog prices, which was influenced in large measure by demand for fresh pork cuts, also reflected a tendency to buy hogs entirely on the basis of domestic demand for pork meats and lard.

## CARLOT TRADING

As is generally the case, buying slows up on a declining market as purchasers wait for the bottom except for product necessary for current needs. The price trend was downward this week, particularly on the heavier averages of both regular and skinned hams. Boiling weights were rather weak. Light green regulars and light green skinned hams were in good demand and offerings of some averages were scarce. All the lighter averages of green picnics were weak up to the closing day of the period when there was some firming up.

Heavy boning picnics were steady to firm and offerings were scarce. The 6/8 green bellies were firm, but medium and heavy averages were easy on light demand. Packers appear well sold up on dry salt clear bellies and there seems to be little disposition to accumulate this product. Prices of the 16/18 and 18/20 averages were steady with the heavier averages showing some decline. Fat backs eased off in price on slack demand and weakness in lard.

## FRESH PORK

Loin prices took something of a nose dive during the week, the 8/10 and 10/12 averages declining from 17c last Thursday to 14c on Thursday of this week. Heavier averages showed a decline of 2c to 2½c in the period. Boneless loins at 23½c were 1c lower. Boston butts at 12½@13c were 1½c lower and boneless butts were 1c to 2c lower.

## SAUSAGE MATERIALS

Regular pork trimmings were active and in good demand during the week with prices on Thursday at 8¼c, which was ¼c over quotations a week earlier. This market showed much more strength than the market for loins and butts. Special lean and extra lean trimmings were somewhat less active and prices at 13c and 15c, respectively, were ½c under those of a week earlier.

## BARRELED PORK

Market for barreled pork continued easy to weak with fair offerings and moderate demand. Prices eased off and on Thursday ranged from \$18.50 for the 30/40 down to \$12.00 for the 100/125. A week ago the 30/40 was quoted at \$20.00 and the 100/125 at \$13.50. At New York the market was fairly steady with mess quoted at \$23.25 per barrel and family at \$26.25 per barrel.

(See page 33 for later markets.)

## CANNED BEEF IMPORTS UP

Approximately 11,000,000 lbs. more canned beef was imported into the United States during the first 10 months of 1939 than in the like period a year ago. Total for the 1939 period was 69,647,546 lbs. against 58,400,564 lbs. in 1938. The quantity of pork imported began to decline in September when the Polish ham supply was cut off.

Pork exports for the 10 months totaled 98,240,649 lbs. In the first 10 months of 1938 the total was 69,246,741 lbs. Approximately 65,000,000 lbs. more lard has been exported so far this year than a year ago, the total being 213,557,326 lbs.

Imports and exports for the 1939 and 1938 periods were as follows:

10 MONTHS' IMPORTS AND EXPORTS.			
IMPORTS.			
	10 mos. 1939.	10 mos. 1938.	
	lbs.	lbs.	
<b>Beef and Veal—</b>			
Beef, fresh.....	1,830,324	1,216,182	
Veal, fresh.....	125,595	78,193	
Beef and veal, pickled or cured.....	1,686,004	1,332,568	
Beef, canned.....	69,647,546	58,400,564	
Total beef and veal....	73,289,669	61,027,477	
<b>Pork—</b>			
Pork, fresh.....	1,622,343	3,443,864	
Hams, shoulders and bacon.....	34,609,541	34,308,801	
Pork, pickled, salted and other.....	2,025,039	3,058,584	
Total pork.....	38,256,923	40,810,889	
<b>EXPORTS.</b>			
<b>Beef and Veal—</b>			
Beef and veal, fresh....	4,137,484	3,261,965	
Beef, cured.....	5,477,979	4,968,391	
Beef, canned.....	1,200,656	1,523,002	
Total beef and veal....	10,816,119	9,753,358	
<b>Pork—</b>			
Fresh and frozen.....	20,307,771	5,559,805	
Cumberlands and Wiltshires.....	2,924,682	614,220	
Hams and shoulders....	49,662,914	40,411,509	
Bacon.....	7,511,581	6,440,342	
Pickled pork.....	10,685,786	9,782,349	
Canned pork.....	7,167,915	6,438,516	
Total pork.....	98,240,649	60,246,741	
Lard.....	213,557,326	148,324,925	
<b>Sausage—</b>			
Sausage.....	2,222,114	1,891,848	
Sausage ingredients.....	1,958,276	1,342,583	

## Hog Cut-Out Results

**G**OOD butcher hogs cut at a loss this week, the loss being slightly more for the light average and slightly less on the heavier averages than a week ago. The loss was 38c per hog on light, 35c on medium and 60c per head on heavier butchers.

The fall and winter movement of hogs appeared to be well under way during the week and receipts more nearly resembled those of the years preceding the droughts. General quality of the runs was good and spread in price was rather narrow. Top and average price showed a maximum spread of 20c and a minimum spread of 10c, the latter on the closing day of the period.

Butchers scaling 300 lbs. and over were scarce. Packing sows constituted only about 10 per cent of the runs and they moved within price ranges in relation to butcher hogs; good sows weighing up to 450 lbs. brought up to \$6.00 and lighter kinds as high as \$6.10. Most of sow sales were within a 50c range.

Hog top for the week at \$6.70 was made on Monday. The low top was \$6.45 on Wednesday; Thursday's was \$6.50 and the average price on that day was \$6.40. Receipts at the 11 markets for the 4-day period totaled 285,000 head. This was 2,000 more than a week ago, 19,000 less than a year ago and 3,000 less than two years ago.

The test on this page is worked out on the basis of live hog costs at Chicago, yields of good butchers of weights shown and representative costs and credits. All of these may vary in different parts of the country and probably in different plants in same area.

## CURED PORK PRICES

Prices at Chicago, October, 1939, reported by U. S. Dept. of Agriculture:

	Oct. 1939.	Sept. 1939.	Oct. 1938.
Hams, smoked, reg. No. 1—			
8-10 lbs. av. ....	\$19.38	\$21.44	\$22.31
10-12 lbs. av. ....	19.38	21.44	22.31
12-14 lbs. av. ....	19.38	21.44	21.94
14-16 lbs. av. ....	19.75	21.44	22.12
Hams, smoked, reg. No. 2—			
8-10 lbs. av. ....	17.75	19.60	19.88
10-12 lbs. av. ....	17.75	19.60	19.88
12-14 lbs. av. ....	17.75	19.60	19.75
14-16 lbs. av. ....	18.50	19.60	19.88
Hams, smoked, skinned, No. 1—			
16-18 lbs. av. ....	22.12	22.57	24.12
18-20 lbs. av. ....	21.12	21.81	22.88
Hams, smoked, skinned, No. 2—			
16-18 lbs. av. ....	20.12	20.84	21.38
18-20 lbs. av. ....	20.12	19.94	19.94
Bacon, smoked, No. 1 dry cure—			
6-8 lbs. av. ....	19.00	21.06	23.62
8-10 lbs. av. ....	18.25	20.00	23.58
Bacon, smoked, No. 2 dry cure—			
8-10 lbs. av. ....	15.38	17.44	20.25
10-12 lbs. av. ....	14.62	16.19	20.12
Picnics, smoked—			
4-8 lbs. av. ....	15.69	16.62	18.31
Backs, dry salt—			
12-14 lbs. av. ....	7.19	7.86	8.12
Lard—			
Refined, H.W. tubs. ....	8.00	9.60	8.53
Substitutes ....	9.72	9.68	10.00
Refined, 1 lb. cartons. ....	8.25	9.98	8.91

## CASING IMPORTS AND EXPORTS

Foreign trade in casings during September is reported as follows by the U. S. Department of Commerce:

IMPORTS.			
	Sheep, lamb and goat, lbs.	Other, lbs.	
France .....	8,817	.....	
Malta, Goso & Cyprus .....	.....	.....	
Canada .....	56,859	292,538	
Argentina .....	5,568	381,828	
Brazil .....	.....	13,600	
Chile .....	1,600	.....	
Peru .....	2,382	.....	
Uruguay .....	.....	206,954	
Saudi Arabia, Yemen, etc. ....	7,708	.....	
China .....	11,036	6,871	
Iraq .....	38,870	.....	
Iran .....	7,116	.....	
Syria .....	7,300	.....	
Turkey .....	4,850	.....	
Other Asia .....	4,701	.....	
Australia .....	74,740	2,340	
New Zealand .....	103,949	.....	
Egypt .....	1,740	.....	
Algeria .....	3,675	.....	
Morocco .....	16,252	.....	
Other .....	900	.....	
Total .....	359,143	900,635	
Value .....	\$377,513	\$62,392	
EXPORTS.			
	Hog, lbs.	Beef, lbs.	Other, lbs.
Belgium .....	45,269	108,959	.....
Denmark .....	12,547	2,895	.....
France .....	2,874	.....	.....
Italy .....	655	183,435	9,710
Netherlands .....	53,652	29,357	.....
Norway .....	14,725	117,016	1,888
Sweden .....	15,250	59,134	22,372
Switzerland .....	60,794	128,039	3,150
United Kingdom .....	617,289	56,148	28,630
Cuba .....	.....	525	90,138
Canada .....	.....	13,620	1,067
Australia .....	117,094	.....	9,489
New Zealand .....	11,043	.....	1,457
Union of S. Africa .....	46,874	.....	1,642
Mozambique .....	1,465	.....	.....
Other .....	1,322	330	2,512
Total .....	1,000,853	699,437	172,058
Value .....	\$377,715	\$55,455	\$108,028

## HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
	180-220 lbs.			220-240 lbs.			270-300 lbs.		
Regular hams .....	14.00	12.7	\$ 1.78	13.70	12.9	\$ 1.77	13.50	13.2	\$ 1.78
Picnics .....	5.60	9.1	.51	5.40	9.1	.49	5.10	9.0	.46
Boston butts .....	4.00	11.7	.47	4.00	11.5	.46	4.00	11.3	.45
Loins (blade in).....	9.80	13.3	1.30	9.60	13.0	1.25	9.10	12.5	1.14
Bellies, S. P.....	11.00	9.8	1.08	9.70	9.7	.94	9.10	9.0	.88
Bellies, D. S.....	...	...	...	2.00	7.6	.15	9.90	7.3	.72
Fat back .....	1.00	3.9	.04	3.00	4.3	.13	4.50	4.8	.22
Plates and jowls.....	2.50	3.9	.10	3.00	3.9	.12	3.30	3.9	.13
Raw leaf .....	2.10	5.4	.11	2.20	5.4	.12	2.10	5.4	.11
P. S. lard, rend, wt.....	12.40	5.9	.73	11.50	5.9	.68	10.20	5.9	.60
Spareribs .....	1.60	10.0	.16	1.60	9.9	.16	1.50	9.8	.15
Trimnings .....	3.00	6.8	.20	2.80	6.8	.19	2.70	6.8	.19
Feet, tails, neckbones.....	2.00	...	.08	2.00	...	.08	2.00	...	.08
Offal and misc.....	...	...	.29	...	...	.29	...	...	.29
<b>TOTAL YIELD AND VALUE....</b>	<b>69.00</b>		<b>\$ 6.85</b>	<b>70.50</b>		<b>\$ 6.83</b>	<b>71.00</b>		<b>\$ 6.60</b>
Cost of hogs per cwt.....		\$ 6.45			\$ 6.47			\$ 6.39	
Condemnation loss .....		.03			.03			.03	
Handling and overhead.....		.56			.48			.39	
<b>TOTAL COST PER CWT. ALIVE</b>		<b>\$ 7.04</b>			<b>\$ 6.98</b>			<b>\$ 6.81</b>	
<b>TOTAL VALUE.....</b>		<b>6.85</b>			<b>6.83</b>			<b>6.60</b>	
Loss per cwt.....		.19			.15			.21	
Loss per hog.....		.38			.35			.60	

## WEEK'S TRADING IN LARD

Friday, Nov. 3.—Volume of sales: Dec., 32; Jan., 23; Mar., 1; May, 42; total, 98 sales.

Open interest: Nov., 5; Dec., 458; Jan., 361; Mar., 34; May, 192; July, 1; total, 1,051 lots.

Saturday, Nov. 4.—Volume of sales: Dec., 10; Jan., 10; May, 14; total, 34 sales.

Open interest: Nov., 5; Dec., 459; Jan., 362; Mar., 34; May, 194; July, 1; total, 1,055 lots.

Monday, Nov. 6.—Volume of sales: Dec., 2; Jan., 2; May, 3; total, 7 sales.

Open interest: Dec., 458; Jan., 361; Mar., 34; May, 196; July, 1; total, 1,050 lots.

Tuesday, Nov. 7.—Volume of sales: Nov., 2; Dec., 9; Jan., 8; Mar., 3; May, 8; total, 30 sales.

Open interest: Dec., 456; Jan., 362; Mar., 35; May, 201; July, 1; total, 1,055 lots.

Wednesday, Nov. 8.—Volume of sales: Dec., 5; Jan., 2; Mar., 1; May, 6; total, 14 sales.

Open interest: Dec., 454; Jan., 362; Mar., 35; May, 204; July, 1; total, 1,056 lots.

Thursday, Nov. 9.—Volume of sales: Dec., 17; Jan., 9; May, 6; July, 1; total, 17 sales.

Open interest: Dec., 444; Jan., 359; Mar., 35; May, 205; July, 2; total, 1045 lots.

## MEAT IMPORTS AT NEW YORK

Imports for the period October 26 to November 1 inclusive, at New York:

Point of origin.	Commodity.	Amount, lbs.
Argentina—Canned corned beef.....		28,044
—Cooked froz. rolled roast beef in packages.....		10,546
Canada—Fresh chilled pork cuts.....		18,110
—Fresh frozen ham.....		38,829
—Fresh frozen beef livers.....		7,290
—Fresh frozen beef cuts.....		14,961
—Smoked sausage.....		539
—Fresh pork sausage.....		3
—Smoked bacon.....		2,525
Cuba—240 quarters of beef.....		40,054
Denmark—Cooked ham in tins.....		9,104
—Smoked sausage.....		441
Holland—Cooked ham in tins.....		1,590
—Cooked sausage in tins.....		5,250
—Smoked ham.....		5,288
Italy—Smoked sausage.....		4,134
—Salami.....		3,142
New Zealand—Fresh frozen calf livers.....		64,200
Norway—Meat balls in tins.....		480
Rumania—Cooked ham in tins.....		3,235
—Cooked pork loins in tins.....		360
—Cooked picnics in tins.....		1,060
Switzerland—Bouillon cubes.....		8,739

## CANNED BEEF IMPORTS

Imports of canned beef into the United States during September, 1939:

	Lbs.
Argentina.....	4,236,404
Brasil.....	4,612,547
Paraguay.....	859,050
Uruguay.....	3,344,713
Japan.....	500
Dominican Republic.....	1,680
Total.....	13,054,894
Value.....	\$1,357,957

# Chicago Provision Markets

## CASH PRICES

Based on actual carlot trading Thursday, November 9, 1939.

### REGULAR HAMS.

	Green.	*S.P.
8-10.....	14½	15n
10-12.....	14½	14½n
12-14.....	13½	14½n
14-16.....	13	14n
10-16 Range.....	13 @ 13½	

### BOILING HAMS.

	Green.	*S.P.
16-18.....	13 @ 13½	15½
18-20.....	13½ @ 13½	15½
20-22.....	14	15½
16-20 Range.....	13 @ 13½	
16-22 Range.....	13 @ 13½	

### SKINNED HAMS.

	Green.	*S.P.
10-12.....	15½	16
12-14.....	14	15
14-16.....	14	15
16-18.....	14½	15½
18-20.....	15½	16½
20-22.....	14½	15½
22-24.....	14½	14½
24-26.....	14½	14½
26-30.....	13	14
25-up, No. 2's inc.....	12½	

### PICNICS.

	Green.	*S.P.
4-6.....	9½b	10½
6-8.....	9½b	10½
8-10.....	9½	10½
10-12.....	9½	10
12-14.....	9½	10
8-up, No. 2's inc.....	9 @ 9½	

Short Shank ¼c over.

### BELLIES.

(Square cut seedless)

	Green.	*D.C.
6-8.....	10½	11 @ 11½
8-10.....	10	10½
10-12.....	10½	10½
12-14.....	9½	10½
14-16.....	9	10
16-18.....	9	10

Quotations represent No. 1 new cure.

### GREEN AMERICAN BELLIES.

18-20.....	8½ @ 8½
20-25.....	8 @ 8½

### D. S. BELLIES.

	Clear.	Rib.
16-18.....	8½n	
18-20.....	8½n	
20-25.....	8½ @ 8½	
25-30.....	7½ @ 8	8½
30-35.....	7½	7½
35-40.....	7 @ 7½	7½
40-50.....	6½ @ 6½	6½

### D. S. FAT BACKS.

6-8.....	4½
8-10.....	5½
10-12.....	5½
12-14.....	5½
14-16.....	5½
16-18.....	5½
18-20.....	6
20-25.....	6½

### OTHER D. S. MEATS.

Regular Plates.....	6-8	6½n
Clear Plates.....	4-6	4½ @ 5
D. S. Jowl Butts.....		4 @ 4½
S. P. Jowls.....		4½
Green Square Jowls.....		5½
Green Rough Jowls.....		4½

### LARD.

Prime Steam, cash.....	6.22½n
Prime Steam, loose.....	5.80b
Neutral, in tierces.....	7.75n
Raw Leaf.....	5.75n

## FUTURE PRICES

SATURDAY, NOVEMBER 4, 1939.

	Open.	High.	Low.	Close.
Nov.....				6.30ax
Dec.....	6.35	6.37½	6.32½	6.35
Jan.....	6.45	6.47½	6.42½	6.45ax
Mar.....				6.95b
May.....	7.12½	7.15	7.12½	7.15
July.....				7.25b

### CLEAR BELLIES—

Jan.....				7.00n
Mar.....				7.25n
May.....				7.40n

MONDAY, NOVEMBER 6, 1939.

	Open.	High.	Low.	Close.
Nov.....				6.20ax
Dec.....	6.27½	6.27½	6.25	6.27½b
Jan.....	6.37½	6.37½	6.35	6.37½b
Mar.....				6.90b
May.....	7.10	7.10	7.02½	7.05
July.....				7.25ax

### CLEAR BELLIES—

Jan.....				7.00n
Mar.....				7.25n
May.....				7.40n

TUESDAY, NOVEMBER 7, 1939.

	Open.	High.	Low.	Close.
Nov.....	6.30	6.22½	6.20	6.22½
Dec.....	6.25	6.32½	6.25	6.30
Jan.....	6.35	6.42½	6.35	6.40
Mar.....	6.90	6.90	6.87½	6.87½ax
May.....	7.05	7.07½	7.00	7.00
July.....				7.17½ax

### CLEAR BELLIES—

Jan.....				7.00n
Mar.....				7.25n
May.....				7.40n

WEDNESDAY, NOVEMBER 8, 1939.

	Open.	High.	Low.	Close.
Nov.....				6.20ax
Dec.....	6.27½	6.27½	6.25	6.25ax
Jan.....	6.35			6.35
Mar.....	6.82½			6.82½ax
May.....	7.00	7.00	6.95	6.97½
July.....				7.17½ax

### CLEAR BELLIES—

Jan.....				7.00n
Mar.....				7.25n
May.....				7.40n

THURSDAY, NOVEMBER 9, 1939.

	Open.	High.	Low.	Close.
Nov.....				6.17½b
Dec.....	6.22½	6.25	6.22½	6.22½
Jan.....	6.32½	6.35	6.30	6.32½
Mar.....				6.80ax
May.....	6.95	6.97½	6.92½	6.92½
July.....	7.12½	7.12½	7.10	7.10ax

### CLEAR BELLIES—

Jan.....				7.00n
Mar.....				7.25n
May.....				7.40n

FRIDAY, NOVEMBER 10, 1939.

	Open.	High.	Low.	Close.
Nov.....				6.30b
Dec.....	6.32½	6.45	6.30	6.40ax
Jan.....	6.42½	6.55	6.40	6.47½b
Mar.....				6.92½b
May.....	7.00	7.10	7.00	7.07½ax
July.....				7.17½b

### CLEAR BELLIES—

Jan.....				7.00n
Mar.....				7.25n
May.....				7.40n

Key—ax, asked; b, bid; n, nominal; —, split.

## CASH AND LOOSE LARD

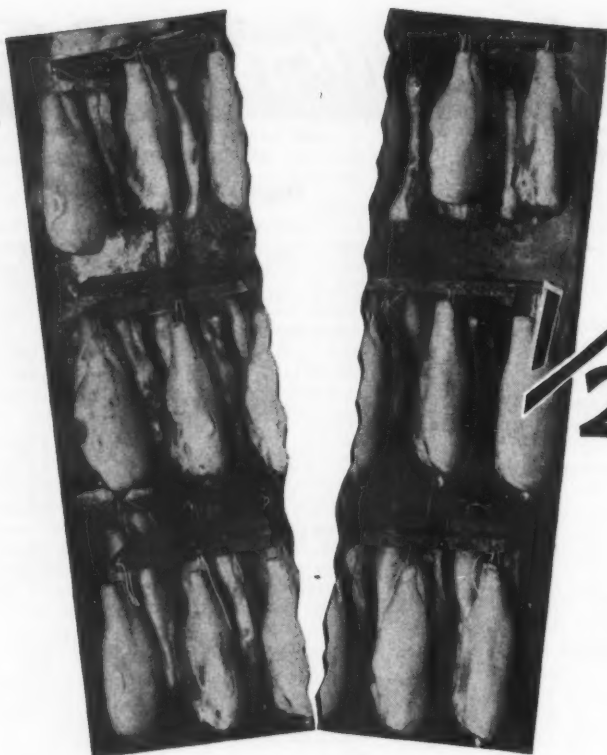
Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash.	Loose.	Leaf.
Saturday, Nov. 3.....	6.35n	6.05b	
Monday, Nov. 4.....	6.25n	5.95n	6.00n
Tuesday, Nov. 6.....	6.27½n	5.90n	5.87½n
Wednesday, Nov. 7.....	6.25n	5.85b	5.75n
Thursday, Nov. 8.....	6.22½n	5.80b	5.75n
Friday, Nov. 9.....	6.40b	5.95b	6.00n

## LARD AND GREASE EXPORTS

Exports of lard from New York City, week of November 4, 1939, totaled 2,131,800 lbs.; tallow, 24,000; greases, 241,200; stearine, none.





THE PICKLE IS ONLY

*1/2 the story*

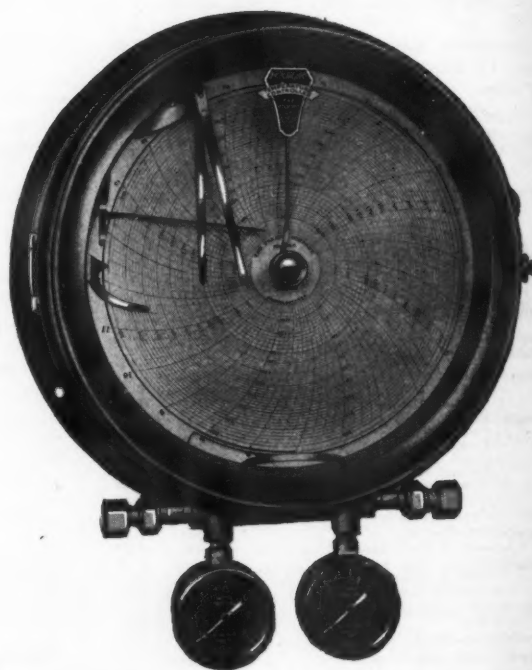
IN ASSURING  
FULL-WEIGHT HAMS

Packers who have switched to artery pumping now know that quick-cured hams can't be kept juicy and up to green weight by concentrating attention on the pickling process alone. They've found that the pickle is only half the story . . . *closer temperature regulation* in the smokehouse is also needed to keep weight losses down and to assure a juicy, flavorful ham.

That's why you're so likely to find smokehouses equipped with Foxboro Temperature Controllers at those plants which are leading the way in intravenous pickling and other processing advances. For Foxboro Controllers keep temperatures toeing the line with that extra margin of dependability that makes all the difference between a system that's usually working and one you're really willing to trust, day in and day out.

Simplicity of design is one reason for this extra dependability. Because Foxboro engineers are application-minded, not just instrument-minded, they're just as anxious as you are to steer clear of gadgets and to furnish an instrument with simple rugged parts . . . one that will stand up in a busy plant without pampering.

Why not check up and see how practical it is to apply these Foxboro Controllers to your present smokehouse set-up, or elsewhere where temperatures must be held on the line? Your local Foxboro man will give you a frank analysis of the possibilities for money-in-the-pocket savings. May we have him call? The Foxboro Company, 148 Neponset Avenue, Foxboro, Massachusetts, U. S. A. Branch Offices in 25 Principal Cities.



**FOXBORO**

REG. U. S. PAT. OFF.

RECORDING / CONTROLLING - INDICATING

*Instruments*

TEMPERATURE • LIQUID LEVEL  
PRESSURE • FLOW • HUMIDITY



# Tallow and Grease Maintain Firm Tone; Trade Moderate

Absence of selling pressure stabilizes market—N. Y. extra unchanged at 6c; futures inactive but steady—Grease prices recede at Chicago—By-products quiet and firm.

**TALLOW.**—There was moderate trade and prices were steady in the tallow market at New York this week. It was difficult to estimate business, but there were indications that between 250,000 and 500,000 lbs. changed hands; extra traded at 6c, or unchanged from the preceding week. Although allied markets and outside commodities were unsteady, a firm undertone prevailed in tallow since there was no selling pressure overhanging the market.

There was talk of a little foreign interest in tallow and small clearances. Shipments totaled 24,000 lbs.

Consumer interests at New York were content to absorb the regular local output, but this gave the market a great degree of steadiness and helped to stabilize values, particularly since there was little or no pressure of outside tallow.

At New York, special was quoted at 5½c; extra, 6c, and edible, 6½@6¾c nominal.

There was considerable comment at times over the fact that tallow at the seaboard was selling above loose lard in Chicago.

Tallow futures at New York were inactive but steady. December through May was 5.90c bid.

Tallow prices were about unchanged in the Chicago market this week except for an advance in edible. Considerable product moved early in the week. Prime sold at 6c, Cincinnati, November, and special at 5½c, Cincinnati. No. 1 sold at midweek at 5½c, Chicago, November. Tallow prices showed little difference between grades. Several tanks edible moved at 6½c, delivered, Chicago, and prime at 6c, Chicago, prompt and forward, special at 5½c and No. 1 at 5½c. Tallow offerings appeared tight and market firm in spite of easiness in lard. Chicago quotations, loose basis, on Thursday:

Edible tallow .....	@6½
Fancy tallow .....	@6
Prime packers .....	@6
Special tallow .....	@5½
No. 1 tallow .....	5½@5¾

**STEARINE.**—The market for oleo stearine at New York was inactive and lower in price. Oleo was offered at 7½c, a decline of ¼c from the previous week. Stearine was quiet at Chicago. Prime was quoted at 8½c.

**OLEO OILS.**—Demand continued quiet and the market was easy at New York. There was evidence of a little export interest at times, but foreign

demand has slowed up materially. Extra was quoted at 9@9½c; prime, 8½@9c, and lower grades, 8@8½c.

Demand was quiet at Chicago and the market was barely steady. Extra was quoted at 8½c.

**LARD OIL.**—The market was quiet and steady at New York. No. 1 was quoted at 9½c; No. 2, 9c; extra, 9½c; extra No. 1, 9½c; winter strained, 9½c; prime burning, 10½c, and prime inedible, 10c.

(See page 33 for later markets.)

**NEATSFOOT OIL.**—Demand was quiet at New York, but the tone was steady. Extra was quoted at 9½c; No. 1, 9½c; pure, 15½c; prime, 10c, and cold test, 19½c.

**GREASES.**—Trade was on a moderate scale at New York and prices were steady. Yellow and house changed hands at 5½c, or unchanged from the previous week. Inquiries were fairly good and business might have been larger if producers had been inclined to offer more freely. A little further export interest was reported in the market.

The domestic situation in grease is considered fairly sound at the moment. While export inquiries have been in the market for various oils and fats again this week, buying was reported to have slowed up considerably.

At New York, brown was quoted at 5c nominal; choice white, 6c nominal, and yellow and house, 5½c.

Grease prices were a shade lower at Chicago this week; price difference between all grades was very slight. White grease sold early in week at 5½c, Chicago deferred. Couple tanks white sold Tuesday and Wednesday at 5½c, Chicago, November. Tank brown sold at 5½c, Cincinnati, on Thursday; 5½c was bid for good yellow and 5½c asked. Quotations on Thursday in Chicago:

Choice white grease .....	@5½
A-white grease .....	@5½
B-white grease .....	5½@5¾
Yellow grease, 10-15 f.f.a. ....	@5½
Yellow grease, 15-20 f.f.a. ....	@5½
Brown grease .....	5½@5¾

## EASTERN FERTILIZER MARKETS

New York, November 8, 1939.

Several cars of dried blood sold at \$3.25 f.o.b., and the market is well cleaned up.

Cracklings are in better demand at 85c per unit f.o.b., New York. Due to the colder weather feed buyers are showing more interest in materials.

Bone meal is in good demand and offerings are hard to obtain. Fertilizer manufacturers have started to mix fertilizer for the coming season but so far have not been active buyers.

## BY-PRODUCTS MARKETS

Chicago, November 9, 1939.

By-products market quiet and generally firm. Trading limited.

### Blood.

Blood firm. Sales reported in this range, and further interest shown.

	Unit
	Ammonia.
Unground .....	\$ 3.75@ 3.85

### Digester Feed Tankage Materials.

Digester feed tankage materials steady to stronger; sales of 11-12% feeding tankage reported in this range.

Unground, 11 to 12% ammonia .....	\$ 3.85@ 4.00
Unground, 6 to 10%, choice quality ..	4.25@ 4.50
Liquid stick .....	2.00@ 2.50

### Packinghouse Feeds.

Packinghouse feeds stronger. Demand strong and sales plentiful at these quotations.

	Carlots.	Per ton.
60% digester tankage .....	\$30.00@	\$2.50
50% meat and bone scraps .....	57.50@	\$6.00
Blood-meal .....	67.50@	\$7.00
Special steam bone-meal .....	45.00@	\$7.50

### Bone Meals (Fertilizer Grades).

This market remains quiet and unchanged.

	Per ton.
Steam, ground, 3 & 50 .....	\$ @27.50
Steam, ground, 2 & 26 .....	@27.50

### Fertilizer Materials.

Fertilizer materials market quiet and essentially nominal.

	Per ton.
High grd. tankage, ground, 10@11% am. ....	\$ 3.00@ 3.25 & 10c
Bone tankage, ungrd., per ton. ....	30.00@22.50
Hoof meal .....	@ 3.00

### Dry Rendered Tankage.

Cracklings mainly firm with some tendency to fluctuate. Sales difficult to find, with demand good and offerings light.

Hard pressed and expeller unground, up to 48% protein (low test) .....	\$ .90@ .92½
above 48% protein (high test) .....	.85@ .87
Soft prod. pork, ac. grease and qual-ity, ton .....	@55.00
Soft prod. beef, ac. grease & quality, ton .....	@45.00

### Gelatine and Glue Stocks.

Generally quiet market. Previous quotations remain representative on most items.

	Per ton.
Calf trimmings .....	\$18.00@20.00
Skins, plizles .....	@15.00
Cattle jaws, skulls and knuckles ..	@35.00
Hide trimmings .....	13.00@14.00
Pig skin scraps and trim, per lb., l.c.l.	3¼@ 3½c

### Horns, Bones and Hoofs.

This market remains quiet and firm.

	Per ton.
Horns, according to grade .....	\$35.00@40.00
Cattle hoofs, house run .....	@35.00
Junk bones .....	20.00@22.50
(Note—foregoing prices are for mixed carloads of unassorted materials.)	

### Animal Hair.

Market quiet and unchanged.

Winter coil dried, per ton .....	\$30.00@35.00
Summer coil dried, per ton .....	17.50@20.00
Winter processed, black, lb. ....	6½@ 7c
Winter processed, gray, lb. ....	5½@ 6c
Summer processed, gray, lb. ....	3 @ 3½c
Cattle switches .....	2 @ 2½c

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, Nov. to June, 1940.....	\$27.50@28.00
Blood, dried, 16% per unit.....	@ 8.35
Unground fish scrap, dried, 11 1/4% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.25 & 10c
Fish meal, foreign, 11 1/4% ammonia, 10% B. P. L., c.i.f. spot.....	@58.00
Oct./Nov. shipment.....	@52.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.30 & 50c
Soda nitrate, per net ton: bulk, Nov. to June, 1940, inclusive, ex-vessel Atlantic and Gulf ports.....	@27.00
in 200-lb. bags.....	@28.80
in 100-lb. bags.....	@29.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	3.00 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	3.00 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@28.50
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, c.i.f.....	@31.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.00
Dry Rendered Tankage.	
50/55% protein, unground.....	@ 85c
60% protein, unground.....	@87 1/4c

## TALLOW FUTURE TRADING

Monday, November 6,—Close: November to April, 5.90 bid.

Tuesday, November 7,—Election day in New York. No market.

Wednesday, November 8,—Close: November to April, 5.90 bid.

Thursday, November 9,—Close: November to April, 5.90 bid.

Friday, November 10,—Close: November through April, 5.90 bid; no sales.

## COPRA AND COCONUT OIL

Outbreak of war in Europe is reported to have had considerable influence on the Philippine copra market. There was much speculative activity with demand reported entirely for domestic and American markets as Europe was cut off by uncertainty regarding freight and insurance, fluctuation in the rate of exchange and the general reluctance of European buyers to make commitments, the U. S. Department of Com-

merce stated in a recent bulletin.

The coconut oil market was reported active, with American demand showing a marked increase, believed to be entirely speculative in view of the heavy supplies of fats and oils available in the United States. Prices dropped toward the close of the month, with a decline in speculative activity. Exports were reported heavy, reaching the highest total since October, 1937.

## HIDES AND SKINS IMPORTS AND EXPORTS

Hides and skins imported into the United States during September, 1939, are reported by the U. S. Department of Commerce as follows:

IMPORTS.	
	Pieces. Lbs.
Cattle hides, dry.....	26,640 543,254
kipkins, dry wet.....	210,906 10,067,567
Calveskins, dry.....	19,153 199,098
wet.....	29,066 466,732
Indian buffalo hides, dry.....	97,193 245,471
wet.....	101,640 672,359
Sheep and lamb skins, dry and green & woolled.....	290,501 784,327
pickled, fleshers, skivers.....	1,985,388 3,728,281
Sheep and lamb skins, dry.....	152,513 294,089
Buffalo hides, dry and wet.....	480 18,805
Indian buffalo hides, dry and wet.....	14,183 203,767
Horse, colt and ass skins, dry.....	23,854 1,088
wet.....	2,558,463 107,525
Goat and kid skins, dry.....	2,103,155 3,485,206
wet.....	212,325 527,426
Kangaroo and wallaby.....	.....
EXPORTS.	
	Pieces. Value.
Deer and elk skins.....	98,225 \$64,445
Reptile skins.....	28,471 20,592
Shark skins.....	32,094 3,185
Other fish skins.....	89,935 1,115
Other hides and skins.....	66,382 62,004

Bulk of the cattle hides came from Argentina, Brazil and Canada.

Of the cattle hides 22,801 pieces or 1,092,463 lbs. went to Canada; 14,793 pieces or 795,562 lbs. were exported to Japan.

Watch the Classified Advertisements page for good men.

## Brands and Trade Marks

In this column from week to week will be published trade mark applications of interest to readers of THE NATIONAL PROVISIONER. They have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

Sylvania Industrial Corp., Fredericksburg, Va., and New York, N. Y.—For rayon staple fibre. Trade mark: SYLPH. Claims use since Aug. 19, 1938. Application serial No. 419,280.

National Tea Co., Chicago, Ill.—For dressed poultry. Trade mark: ELMWOOD FARM. Claims use since Jan. 1, 1934. Application serial No. 399,804.

John Morrell & Co., Ottumwa, Ia.—For canned pork loaf. Trade mark: MORRELL SNACK. Claims use since July 1, 1938. Application serial No. 409,929.

Abraham & Straus, Inc., Brooklyn, N. Y.—For canned meats such as smoked beef tongue, frankfurters, corned beef hash, deviled tongue, pork sausage and similar products. Trade mark: PRISCILLA. Claims use since about 1900 on canned meats; since 1890, 1894, 1923, 1932, 1936 and 1938 on other products. Application serial No. 411,071.

## BIRDS EYE EXECUTIVE SHIFTS

G. L. Mentley, institutional sales manager of Birds Eye frosted foods for the past four years, has been appointed sales manager of Frosted Food Sales Corp., according to an announcement by General Foods Corp. Before joining the company, Mr. Mentley was associated with Jacob Dold Packing Co., Buffalo. Milo Trembley, formerly institutional district manager for the Pacific coast, succeeds Mr. Mentley at New York, and is in turn succeeded by Harry McDonald. Edwin T. Gibson, for the past six years in charge of the frosted foods division, has been elected a vice president of General Foods Corporation.

## COOKING TIME REDUCED

1/3 to 1/2 By Grinding

in the  
**M&M HOG**

CUTS RENDERING  
COSTS

Grinds fats, bones, carcasses, viscera, etc.—all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and moisture content readily. Saves steam, power, labor. Low operating cost. Increases melter capacity.

Sizes and types to meet every requirement. Write for Bulletins.

**MITTS & MERRILL**

Builders of Machinery Since 1854  
1001-51 S. Water St., Saginaw, Mich.



for **CRACKLINGS, BONES, DRIED BLOOD TANKAGE and OTHER BY-PRODUCTS**

Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 302.

**Stedman's FOUNDRY & MACHINE WORKS**  
504 INDIANA AVE., AURORA, INDIANA, U. S. A.



# Oil Weak on Lard Trend and Lack of Cash Trade

Scattered liquidation meets little support—More selling expected unless strength develops in lard—Neutrality act complicates export trade—Soybean oil easier.

**C**OTTONSEED oil futures displayed further weakness in the New York market during the past week. While daily turnover was moderate, prices went into new low grounds for the current downturn and the market was off 110 to 125 points from September highs. The nearbys were relatively weak.

Trade was not large or important, but the market continued to feel the weakness in lard and allied commodities, as well as lack of improvement in cash oil and shortening trade. Scattered liquidation was apparent at times and met poor support. Scale down buying on resting orders, and some professional profit taking on the declines, featured the buying side of the market.

Hedge selling was small throughout the week, but there was some selling of later months from interests with refiner connections. The hedging differential between crude and futures was none too satisfactory. This fact, with the quietness in crude markets in the South, accounted for the light volume of hedges coming into the ring.

## Switching to Forward

Commission houses were active at times in switching December and January to the more forward positions, mostly to March and May at widening discounts. December oil went to 23 under March and 34 points under May. It was believed that these discounts may widen more as observers feel there must be quite a little evening up in the nearbys.

Nevertheless, the open interest in the market is not so large as it was in September. It is believed that a great many longs now face losses as prices decline; the ring element is afraid that tired holders of cottonseed oil will let go unless there is a change in the lard trend soon.

The limited character of the war has been against the market for several weeks. Renewed peace offers from the neutral countries also created an atmosphere of cautiousness.

The fact that American boats are not allowed to carry contraband to belligerents under the Neutrality act, which adds to current scarcity of freight space, is a bearish factor since it is believed it slows up new purchases. This impediment appeared to be complicating shipment of many commodities such as lard, cotton and grains. There is also the question of payment before clear-

ance, under the "cash and carry" provision of the new Neutrality act.

Foreign demand for edible oils and fats was slower than a few weeks ago, but exporters stated that there was some demand in the market nearly all the time. Apparently the big buying has been postponed until a later date.

Domestic demand for cottonseed oil and shortening has been spasmodic and only fair. Consumers continue to work off stocks on hand because of the declining tendency in prices.

The monthly government statistical report on cottonseed products is due late this week. The trade still estimates an October consumption of 350,000 to 400,000 bbls., or materially larger than in October, 1938.

**COCONUT OIL.**—Trade was not active but there was buying interest at New York at  $\frac{1}{2}$  to  $\frac{1}{4}$ c under sellers' ideas. At New York, tanks were quoted at 3 $\frac{1}{2}$ c and bulk oil at 3 $\frac{1}{4}$ c. Pacific coast bulk oil was 3 $\frac{1}{2}$ c nominal.

**CORN OIL.**—Sales were reported at 6 $\frac{1}{4}$ c, Cedar Rapids, but Chicago mills were asking 6 $\frac{1}{2}$ c.

**SOYBEAN OIL.**—No particular trading was apparent at New York and the market was a little easier. Soybeans remained strong at about the season's best levels. At New York, crude soybean oil was quoted at 5 $\frac{1}{4}$ c, while January forward was quoted at 5c. There were rumors of some trades in January forward below that level.

**PALM OIL.**—Spot Nigre in drums was reported to have sold on a basis of 5 $\frac{1}{2}$ c, New York. Offerings were scanty. Sumatra oil was unquotable,

although some business may have passed.

**PALM KERNEL OIL.**—English on the spot sold at 3 $\frac{1}{2}$ c, New York, according to unconfirmed reports.

**OLIVE OIL FOOTS.**—The market at New York was nominally 9c for tanks.

**PEANUT OIL.**—Trade was quiet and the market quoted at 6 $\frac{1}{2}$ @6 $\frac{1}{4}$ c, New York.

**COTTONSEED OIL.**—Valley and Southeast crude was quoted Wednesday at 5 $\frac{1}{2}$ c bid and 5 $\frac{1}{4}$ c asked; Texas, 5 $\frac{1}{2}$ c bid and 5 $\frac{1}{4}$ c asked, and Dallas, 5 $\frac{1}{2}$ @5 $\frac{1}{4}$ c nominal.

Futures market transactions for the week at New York were as follows:

## FRIDAY, NOVEMBER 3, 1939.

Sales.	Range.		Closing.	
	High.	Low.	Bid.	Asked.
November .....	...	...	665	nom
December .....	8	657	650	660
January .....	1	660	660	675
February .....	...	...	675	nom
March .....	24	660	670	680
April .....	...	...	685	nom
May .....	35	669	679	696
June .....	...	...	701	nom

Sales 68 contracts.

## SATURDAY, NOVEMBER 4, 1939.

November .....	...	...	670	nom
December .....	2	675	675	675
January .....	1	675	675	680
February .....	...	...	680	nom
March .....	...	...	684	687
April .....	...	...	700	nom
May .....	16	707	702	708
June .....	...	...	708	nom

Sales 19 contracts.

## MONDAY, NOVEMBER 6, 1939.

November .....	...	...	660	nom
December .....	23	670	660	660
January .....	6	...	684	687
February .....	...	...	670	nom
March .....	20	688	680	681
April .....	...	...	685	nom
May .....	30	697	690	692
June .....	...	...	697	nom

Sales 79 contracts.

## TUESDAY, NOVEMBER 7, 1939.

Holiday. No Market.

## WEDNESDAY, NOVEMBER 8, 1939.

November .....	...	...	650	nom
December .....	36	655	653	654
January .....	8	662	660	658
February .....	...	...	665	nom
March .....	20	680	678	681
April .....	...	...	683	nom
May .....	54	691	687	687
June .....	...	...	692	nom

Sales 118 contracts.

## THURSDAY, NOVEMBER 9, 1939.

December .....	...	654	648	650	bid
January .....	...	661	653	656	bid
March .....	...	680	668	673	bid
May .....	...	690	679	684	nom

Sales, 132 contracts.

(See page 33 for later markets.)

## SOUTHERN MARKETS

### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., November 9, 1939. —Cotton oil futures were four to eight points down, with crude steady at same prices. Refined is closely held, with trade expecting liberal October consumption report, and further decrease in season's cotton production. Soapstock and black grease are firm, with offerings light. Markets may continue inactive until the bulk of seed has been sold, although export demand could quickly change the situation.

### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, November 9, 1939. —Forty-three per cent cottonseed cake and meal basis Dallas for interstate shipment quoted at \$31.50. Prime cottonseed oil quoted at 5 $\frac{1}{2}$ c lb.

## SEPT. MARGARINE PRODUCTION

Margarine produced during September, 1939, with comparisons:

	Sept., 1939, lbs.	Sept., 1938, lbs.
Production of uncolored margarine .....	27,996,826	32,280,582
Production of colored margarine .....	107,675	106,290
Total production .....	28,104,501	32,386,842
Uncolored margarine with- drawn tax paid .....	27,897,887	31,967,202
Colored margarine with- drawn tax paid .....	20,484	33,236

Watch Classified page for bargains in equipment.

# Chicago Market Prices

## WHOLESALE FRESH MEATS

Carcass Beef		Cor. week, 1938.	
		Nov. 8, 1939.	
		per lb.	
Prime native steers—			
400-600	10% @ 17%	18% @ 19	
600-800	15 @ 16	18% @ 19	
800-1000	15 @ 16	18% @ 19	
Good native steers—			
400-600	16% @ 17%	16% @ 17%	
600-800	14% @ 15%	17% @ 17%	
800-1000	14% @ 15%	17% @ 17%	
Medium steers—			
400-600	15% @ 16%	14 @ 14%	
600-800	14% @ 15%	14 @ 14%	
800-1000	14% @ 15%	14% @ 15	
Heifers, good, 400-600	15% @ 16%	15 @ 16	
Cows, 400-600	11 @ 12	10 @ 12%	
Hind quarters, choice	13% @ 14%	12% @ 13%	
Fore quarters, choice		15% @ 15%	

### Beef Cuts

Steer loins, prime	unquoted	@ 39	
Steer loins, No. 1		@ 36	
Steer loins, No. 2		@ 30	
Steer short loins, prime	unquoted	@ 31	
Steer short loins, No. 1		@ 29	
Steer short loins, No. 2		@ 27	
Steer loin ends (hips)		@ 24	
Steer loin ends, No. 2		@ 22	
Cow loins		@ 17	
Cow short loins		@ 19	
Cow loin ends (hips)		@ 16	
Steer ribs, prime	unquoted	@ 28	
Steer ribs, No. 1		@ 26	
Steer ribs, No. 2		@ 23	
Cow ribs, No. 1		@ 13	
Cow ribs, No. 2		@ 12	
Steer rounds, prime	unquoted	@ 16%	
Steer rounds, No. 1		@ 15%	
Steer rounds, No. 2		@ 14%	
Steer chucks, prime	unquoted	@ 14%	
Steer chucks, No. 1		@ 13%	
Steer chucks, No. 2		@ 13%	
Cow rounds		@ 13	
Cow chucks		@ 10%	
Steer plates		@ 8%	
Briskets, No. 1		@ 13	
Steer navel ends		@ 7	
Cow navel ends		@ 8	
Fore shanks		@ 9	
Hind shanks		@ 8	
Strip loins, No. 1 bml.		@ 30	
Strip loins, No. 2		@ 40	
Striploin butts, No. 1		@ 29	
Striploin butts, No. 2		@ 21	
Beef tenderloins, No. 1		@ 60	
Beef tenderloins, No. 2		@ 58	
Rump butts		@ 13	
Flank steaks		@ 22	
Shoulder clods		@ 15%	
Hanging tenderloins		@ 17	
Insides, green, 6@8 lbs.		@ 17%	
Outsides, green, 5@6 lbs.		@ 15%	
Knuckles, green, 6@8 lbs.		@ 17	

### Beef Products

Brains	@ 6	@ 7	
Hearts	@ 10	@ 10	
Tongues	@ 18	@ 20	
Sweetbreads	@ 17	@ 18	
Ox-tail	@ 12	@ 12	
Fresh tripe, plain	@ 10	@ 10	
Fresh tripe, H. C.	@ 11%	@ 11%	
Livers	@ 20	@ 20	
Kidneys	@ 9	@ 10	

### Veal

Choice carcass	@ 16	18 @ 19	
Good carcass	@ 14%	16 @ 17	
Good saddles	@ 19	@ 22	
Good racks	@ 13	@ 15	
Medium racks	@ 11	@ 12	

### Veal Products

Brains, each	@ 9	@ 10	
Sweetbreads	@ 30	@ 34	
Calf livers	@ 35	@ 49	

### Lamb

Choice lambs	@ 18	@ 17	
Medium lambs	@ 16	@ 15	
Choice saddles	@ 21	@ 20	
Medium saddles	@ 20	@ 18	
Choice fores	@ 15	@ 14	
Medium fores	@ 12	@ 11	
Lamb fries	@ 32	@ 31	
Lamb tongues	@ 17	@ 16	
Lamb kidneys	@ 15	@ 20	

### Mutton

Heavy sheep	@ 8	@ 7	
Light sheep	@ 8	@ 8	
Heavy saddles	@ 7	@ 9	
Light saddles	@ 10	@ 11	
Heavy fores	@ 5	@ 5	
Light fores	@ 6	@ 7	
Mutton legs	@ 10	@ 12	
Mutton loins	@ 9	@ 10	
Mutton stew	@ 6	@ 5	
Sheep tongues	@ 13%	@ 13%	
Sheep heads, each	@ 11	@ 10	

## Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	@ 15	@ 18	
Picnics	@ 11	@ 13	
Skinned shoulders	@ 11%	@ 13	
Tenderloins	@ 30	@ 38	
Spare ribs	@ 12	@ 14	
Back fat	@ 8	@ 9	
Boston butts	@ 12	@ 16	
Boneless butts, cellar trim, 2@4	@ 15	@ 22	
Hocks	@ 8	@ 10	
Tails	@ 7	@ 10	
Neck bones	@ 4	@ 5%	
Slip bones	@ 11	@ 11	
Blade bones	@ 11	@ 12	
Pigs' feet	@ 4	@ 4	
Kidneys, per lb.	@ 10	@ 10	
Livers	@ 3	@ 12	
Brains	@ 9	@ 9	
Ears	@ 4	@ 8	
Snouts	@ 5	@ 5	
Heads	@ 8	@ 7%	
Chitterlings	@ 6%	@ 5	

## DRY SALT MEATS

Clear bellies, 16@18 lbs.	@ 8%	@ 8%	
Clear bellies, 25@30 lbs.	@ 8%	@ 8%	
Rib bellies, 25@30 lbs.	@ 8%	@ 8%	
Fat backs, 10@12 lbs.	@ 5%	@ 5%	
Fat backs, 14@16 lbs.	@ 5%	@ 5%	
Regular plates	@ 6%	@ 6%	
Jowl butts	4% @ 4%	4% @ 4%	

## WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs.		@ 20	
parchment paper		@ 19	
Fancy skinned hams, 14@16 lbs.		@ 20%	
parchment paper		@ 19	
Standard reg. hams, 14@16 lbs. plain		@ 18	
Picnics, 4@8 lbs., short shank, plain		@ 15	
Picnics, 4@8 lbs., long shank, plain		@ 14	
Fancy bacon, 6@8 lbs. plain		@ 18%	
Standard bacon, 6@8 lbs. plain		@ 16	
No. 1 beef sets, smoked		@ 37	
Insides, 8@12 lbs.		@ 38	
Outsides, 5@9 lbs.		@ 24	
Knuckles, 5@9 lbs.		@ 24	
Cooked hams, choice, skin on, fattened		@ 30%	
Cooked hams, choice, skinless, fattened		@ 25%	
Cooked picnics, skin on, fattened		@ 25%	
Cooked picnics, skinned, fattened		@ 25%	

## BARRELED PORK AND BEEF

Clear fat back pork:			
70-80 pieces	@ 14.00		
80-100 pieces	@ 13.00		
100-125 pieces	@ 12.00		
Clear plate pork, 25-35 pieces	@ 14.00		
Beef pork	@ 14.50		
Brisket pork	@ 18.00		
Plate beef	@ 20.50		
Extra plate beef	@ 20.50		

## VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$15.75		
Lamb tongues, short cut, 200-lb. bbl.	65.00		
Regular tripe, 200-lb. bbl.	17.00		
Honeycomb tripe, 200-lb. bbl.	22.50		
Pocket honeycomb tripe, 200-lb. bbl.	26.00		

## SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	@ 8%		
Special lean pork trimmings 85%	@ 13		
Extra lean pork trimmings 95%	@ 15		
Pork cheek meat (trimmed)	@ 9		
Pork hearts	@ 8		
Pork livers	@ 6		
Native boneless bull meat (heavy)	@ 11%		
Boneless chucks	@ 12		
Shank meat	@ 12		
Beef trimmings	10% @ 10%		
Beef chucks (trimmed)	@ 9		
Dressed canners, 350 lbs. and up	@ 9		
Dressed cutter cows, 400 lbs. and up	@ 9%		
Dr. bologna bulls, 600 lbs. and up	@ 10%		
Pork tongues, canner trim, S. P.	@ 8%		

## DRY SAUSAGE

Cervelat, choice, in hog bungs	@ 39		
Thuringer cervelat	@ 20		
Farmer cervelat	@ 29		
Holsteiner	@ 28%		
B. C. salami, choice	@ 33		
Milano, salami, choice in hog bungs	@ 32		
B. C. salami, new condition	@ 19%		
Frises, choice, in hog middles	@ 32		
Genoa style salami, choice	@ 39		
Pepperoni	@ 29		
Mortadella, new condition	@ 20		
Capicola	@ 41		
Italian style hams	@ 33		
Virginia hams	@ 40%		

## DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	@ 24%		
Country style sausage, fresh in link	@ 19%		
Country style sausage, fresh in bulk	@ 17%		
Country style sausage, smoked	@ 22%		
Frankfurters, in sheep casings	@ 23%		
Frankfurters, in hog casings	@ 23%		
Bologna in beef bungs, choice	@ 17		
Bologna in beef middles, choice	@ 17%		
Liver sausage in beef rounds	@ 15		
Liver sausage in hog bungs	@ 17		
Smoked liver sausage in hog bungs	@ 23%		
Head cheese	@ 15%		
New England luncheon specialty	@ 22		
Minced luncheon specialty, choice	@ 19		
Tongue & blood	@ 20%		
Blood sausage	@ 15		
Souse	@ 17		
Polish sausage	@ 22%		

## LARD

Prime steam, cash, Bd. Trade	@ 6.22%		
Prime steam, loose, Bd. Trade	@ 5.80%		
Refined lard, tierces, f.o.b. Chgo.	@ 7%		
Kettle rend., tierces, f.o.b. Chgo.	@ 8%		
Leaf, kettle rend., tierces, f.o.b. Chgo.	@ 8%		
Neutral, tierces, f.o.b. Chgo.	@ 8%		
Shortening, tierces, c.a.f.	@ 10.00		

## OLEO OIL AND STEARINE

Extra oleo oil (in tierces)	@ 8%		
Prime No. 2 oleo oil	@ 8%		
Prime oleo stearine	@ 8%		

## TALLOWES AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid	@ 6%		
Fancy tallow, under 2% acid	@ 6		
Prime packers tallow, 3-4% acid	@ 6		
Special tallow	@ 5%		
No. 1 tallow, 10% f.f.a.	5% @ 5%		
Choice white grease, all hog	@ 5%		
A-White grease, 4% acid	@ 5%		
B-White grease, maximum 5% acid	5% @ 5%		
Yellow grease, 16-20 f.f.a.	@ 5%		
Brown grease, 25 f.f.a.	5% @ 5%		

## ANIMAL OILS

	Per lb.		
Prime edible lard oil	10%		
Prime burning oil	10%		
Prime lard oil—inadible	9%		
Extra W. S. lard oil	9%		
Extra lard oil	9%		
Extra No. 1 lard oil	9%		
Special No. 1 lard oil	8%		
No. 1 lard oil	8%		
No. 2 lard oil	8%		
Acidless tallow oil	9		
20" neatfoot oil	19		
Pure neatfoot oil	15%		
Prime neatfoot oil	9%		
Extra neatfoot oil	9%		
No. 1 neatfoot oil	9		

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.			
Valley points, prompt	5% @ 5%		
White deodorized, in bbls., f.o.b. Chgo.	8 @ 8%		
Yellow, deodorized	8 @ 8%		
Soap stock, 50% f.f.a., f.o.b. mills	1% @ 2		
Soybean oil, f.o.b. mills	4% @ 5		
Corn oil, in tanks, f.o.b. mills	6% @ 6%		
Coconut oil, sellers' tanks, f.o.b. coast	3% @ 3%		
Refined coconut, bbls., f.o.b. Chicago	10 @ 10%		

## OLEOMARGARINE

F. O. B. Chicago.

White domestic vegetable	@ 15		
White animal fat	@ 13		
Water churned pastry	@ 13		
Milk churned pastry	@ 14		
White "nut" type	@ 10		

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

## Chicago Markets

### CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hee stock):	
In 425-lb. bbls., delivered.....	\$ 8.75
Saltwater, less than ton lots:	
Dbl. refined granulated.....	6.90
Small crystals.....	7.90
Medium crystals.....	8.25
Large crystals.....	8.65
Dbl. rid. gran. nitrate of soda.....	8.75
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated.....	7.20
Medium, dried.....	10.20
Rock.....	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	@2.95
Second sugar, 90 basis.....	None
Standard gran., f.o.b. refiners (2%).....	@5.00
Packers' curing sugar, 100 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@4.00
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@4.50
Dextrose, in car lots, per cwt. (in cotton	
bags).....	@4.14
In paper bags.....	@4.00

### SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@.16
Domestic rounds, 140 pack.....	@.35
Export rounds, wide.....	@.45
Export rounds, medium.....	@.25
Export rounds, narrow.....	@.39
No. 1 weasands.....	@.03
No. 2 weasands.....	@.03
No. 1 bungs.....	@.02
No. 2 bungs.....	@.02
Middles, regular.....	@.50
Middles, select, wide, 2 1/2 in.....	@.50
Middles, select, extra wide, 3 1/4 in.	
and over.....	@.50
Dried bladders:	
12-15 in. wide, flat.....	.85
10-12 in. wide, flat.....	.70
8-10 in. wide, flat.....	.40
6-8 in. wide, flat.....	.25
Pork casings:	
Narrow, per 100 yds.....	2.25
Narrow, special, per 100 yds.....	2.20
Medium, regular.....	1.90
English, medium.....	1.55
Wide, per 100 yds.....	1.40
Extra wide, per 100 yds.....	1.00
Export bungs.....	.20
Large prime bungs.....	.07
Medium prime bungs.....	.05
Small prime bungs.....	.05
Middles, per set.....	.12
Middles.....	.09

### SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, prime.....	16	18
Resitied.....	16 1/2	18 1/2
Chili pepper.....	23	23
Powder.....	23	23
Cloves, Amboyna.....	35	41
Zanzibar.....	24	29
Madagascar.....	24	29
Glazer, Jamaica.....	17	21 1/2
African.....	11	14
Mace, Fancy Banda.....	72	80
East India.....	62	70
East & West India Blend.....	63	65
Mustard flour, fancy.....	25	25
No. 1.....	19	19
Nutmeg, fancy Banda.....	24	29
East India.....	22	26 1/2
East & West India Blend.....	23	28
Paprika, Spanish.....	60	60
Fancy Hungarian.....	46	46
No. 1 Hungarian.....	42	42
Pepper, Cayenne.....	46	46
Red No. 1.....	21	21
Black Malabar.....	10 1/2	14 1/2
Black Lampung.....	6 1/2	8
Pepper, white Singapore.....	10 1/2	14 1/2
Mustok.....	10 1/2	14 1/2
Packers.....	13	13

### SEEDS AND HERBS

	Whole.	Ground.
	Per lb.	Per lb.
Caraway seed.....	20	25
Celery seed, French.....	27	31
Cominon seed.....	27	32
Coriander.....	10	10
Coriander Morocco natural No. 1.....	9	11
Mustard seed fancy yellow.....	21	21
American.....	17	17
Marjoram French.....	43	49
Oregano.....	14 1/2	18 1/2
Sage fancy Dalmatian.....	18	22
Dalmatian No. 1.....	17	21

# New York Market Prices

### LIVE CATTLE

Steers, medium and good.....	\$ 8.90 @ 9.10
Steers, medium, 1,185-1,402-lb.....	8.50 @ 8.75
Steers, common and medium.....	@ 8.25
Cows, medium.....	5.75 @ 6.25
Cows, cutter and common.....	4.75 @ 5.50
Bulls, good.....	6.75 @ 7.25
Bulls, medium.....	6.25 @ 6.50

### LIVE CALVES

Vealers, good and choice.....	\$10.50 @ 13.50
Vealers, common and medium.....	8.50 @ 10.00
Vealers, culls.....	5.50 @ 7.50
Calves, good and choice.....	7.80 @ 8.50
Calves, common and medium.....	7.00 @ 7.25
Calves, culls.....	4.50 @ 6.00

### LIVE HOGS

Hogs, good and choice, 195-lb.....	\$6.90
------------------------------------	--------

### LIVE LAMBS

Lambs, good and choice, 68-75-lb.....	\$ 7.00 @ 10.25
Lambs, common.....	7.00 @ 7.50
Ewes, good and choice.....	3.75 @ 4.50
Ewes, common and medium.....	2.25 @ 3.25

### DRESSED BEEF

City Dressed.

Choice, native, heavy.....	.17 @ 18 1/2
Choice, native, light.....	.17 1/2 @ 19
Native, common to fair.....	.16 @ 17

Western Dressed Beef.

Native steers, 600 @ 800 lbs.....	.18 @ 19
Native choice yearlings, 440 @ 600 lbs.....	.17 @ 18
Good to choice heifers.....	.16 @ 17
Good to choice cows.....	.14 @ 15
Common to fair cows.....	.13 @ 14
Fresh bologna bulls.....	.13 @ 14

### BEEF CUTS

	Western.	City.
No. 1 ribs.....	.23 @ 24	.21 @ 23
No. 2 ribs.....	.20 @ 21	.20 @ 21
No. 3 ribs.....	.19 @ 20	.19 @ 20
No. 1 loins.....	.32 @ 36	.36 @ 40
No. 2 loins.....	.26 @ 32	.30 @ 35
No. 3 loins.....	.20 @ 24	.25 @ 29
No. 1 hinds and ribs.....	.20 @ 21	.21 @ 22
No. 2 hinds and ribs.....	.18 @ 19	.19 @ 21
No. 1 rounds.....	.17 @ 17	.17 @ 17
No. 2 rounds.....	.16 @ 16	.16 @ 16
No. 3 rounds.....	.15 @ 15	.15 @ 15
No. 1 chucks.....	.15 @ 15	.15 @ 15
No. 2 chucks.....	.14 @ 14	.14 @ 14
No. 3 chucks.....	.13 @ 13	.13 @ 13
City dressed bolognas.....	.18 1/2 @ 19 1/2	.18 1/2 @ 19 1/2
Rolls, reg. 4 @ 6 lbs. av.....	.18 @ 19	.18 @ 19
Rolls, reg. 6 @ 8 lbs. av.....	.23 @ 25	.23 @ 25
Tenderloins, 4 @ 6 lbs. av.....	.50 @ 60	.50 @ 60
Tenderloins, 5 @ 6 lbs. av.....	.50 @ 60	.50 @ 60
Shoulder clods.....	.16 @ 18	.16 @ 18

### DRESSED VEAL

Good.....	.15 1/2 @ 17
Medium.....	.14 1/2 @ 15 1/2
Common.....	.13 1/2 @ 14 1/2

### DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	.17 1/2 @ 18 1/2
Genuine spring lambs, good to medium.....	.16 1/2 @ 17 1/2
Genuine spring lambs, medium.....	.15 1/2 @ 16 1/2
Sheep, good.....	.9 @ 11
Sheep, medium.....	.7 @ 9

### DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$10.13 1/2 @ 10.62 1/2
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	12.00 @ 12.50

### FRESH PORK CUTS

Pork loins, fresh, Western, 10 @ 12 lbs.....	.14 1/2 @ 15 1/2
Shoulders, Western, 10 @ 12 lbs. av.....	.12 @ 13
Butts, regular, Western.....	.14 1/2 @ 15 1/2
Hams, Western, fresh, 10 @ 12 lbs. av.....	.16 1/2 @ 17
Picnics, Western, fresh, 6 @ 8 lbs. av.....	.12 1/2 @ 13 1/2
Pork trimmings, extra lean.....	.17 @ 18
Pork trimmings, regular, 50% lean.....	.10 1/2 @ 11 1/2
Spareribs.....	.12 @ 13

### COOKED HAMS

Cooked hams, choice, skin on, fattened.....	@38c
Cooked hams, choice, skinless, fattened.....	@40c

### SMOKED MEATS

Regular hams, 8 @ 10 lbs. av.....	.20 1/2 @ 21
Regular hams, 12 @ 14 lbs. av.....	.20 1/2 @ 21
Regular hams, 16 @ 18 lbs. av.....	.20 1/2 @ 21
Skinned hams, 10 @ 12 lbs. av.....	.21 1/2 @ 22
Skinned hams, 12 @ 14 lbs. av.....	.22 @ 23
Skinned hams, 16 @ 18 lbs. av.....	.22 @ 23
Skinned hams, 18 @ 20 lbs. av.....	.22 1/2 @ 23
Picnics, 4 @ 6 lbs. av.....	.16 @ 17
Picnics, 6 @ 8 lbs. av.....	.18 @ 19
City pickled bellies, 8 @ 12 lbs. av.....	.17 @ 18
Bacon, boneless, Western.....	.20 @ 21
Bacon, boneless, city.....	.19 1/2 @ 20
Rollettes, 8 @ 10 lbs. av.....	.19 @ 20
Beef tongue, light.....	.23 @ 23
Beef tongue, heavy.....	@24

### FANCY MEATS

Fresh steer tongues, untrimmed.....	.16c a pound
Fresh steer tongues, l. c. trimmed.....	.28c a pound
Sweetbreads, beef.....	.30c a pound
Sweetbreads, veal.....	.70c a pair
Beef kidneys.....	.12c a pound
Mutton kidneys.....	.4c each
Livers, beef.....	.25c a pound
Oxtails.....	.16c a pound
Beef hanging tenders.....	.30c a pound
Lamb fries.....	.12c a pair

### BUTCHERS' FAT

Shop Fat.....	\$2.25 per cwt.
Breast Fat.....	2.75 per cwt.
Edible Suet.....	3.75 per cwt.
Inedible Suet.....	3.25 per cwt.

### GREEN CALFSKINS

	5-9 1/2	10-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	.22	2.85	3.10	3.15	3.50
Prime No. 2 veals.....	.21	2.65	2.90	2.95	3.00
Buttermilk No. 1.....	.18	2.45	2.70	2.75	....
Buttermilk No. 2.....	.17	2.30	2.55	2.60	....
Branded gruby.....	.11	1.20	1.45	1.50	1.65
Number 8.....	.11	1.20	1.45	1.50	1.65

### BONES AND HOOFES

	Per ton
	del'd basis.
Round shins, heavy.....	\$90.00
light.....	75.00
Flat shins, heavy.....	70.00
light.....	65.00
Hoofs, white.....	75.00
black and white striped.....	40.00

### PRODUCE MARKETS

#### BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@29	@29 1/2
Creamery (90-91 score).....	.27 1/2 @ 28 1/2	.27 1/2 @ 28 1/2
Creamery firsts (88-89).....	.25 1/2 @ 26 1/2	.26 1/2 @ 27

#### EGGS.

Extra firsts.....	.26 @ 27	....
Firsts, fresh.....	.24 @ 24 1/2	@23 1/2
Standards.....	....	@30

#### LIVE POULTRY.

Fowls.....	.8 @ 14 1/2	15 @ 20
Springs.....	.12 1/2 @ 15	17 @ 20
Broilers.....	.10 @ 15 1/2	15 1/2 @ 21
Capons.....	.14 @ 19	....
Old Roosters.....	.10 @ 11	....
Ducks.....	.9 @ 13	....
Geese.....	.10 @ 13 1/2	@18
Turkeys.....	.12 @ 18	@23

#### DRESSED POULTRY.

Chickens, 31-47, fresh.....	@18	@20
48-up, fresh.....	.18 1/2 @ 19	18 1/2 @ 19 1/2
Fowls, 31-47, fresh.....	.14 @ 16	14 1/2 @ 16
48-59, fresh.....	.17 @ 18 1/2	17 @ 18 1/2
60 and up, fresh.....	.19 @ 19	19 @ 20
Turkeys, hens.....	.24 @ 24 1/2	@24 1/2
Turkeys, toms.....	.20 1/2 @ 22	@22

### BUTTER AT FIVE MARKETS

Wholesale prices 92 score October 28 to Nov. 3:

	Oct.	Nov.
	28	3
Chicago.....	.28 1/2 @ 29 1/2	.28 1/2 @ 29 1/2
New York.....	.28 1/2 @ 29 1/2	.28 1/2 @ 29 1/2
Boston.....	.29 1/2 @ 30 1/2	.29 1/2 @ 30 1/2
Phila.....	.29 1/2 @ 30 1/2	.29 1/2 @ 30 1/2
San Fran.....	.32 @ 32	.32 @ 32

Wholesale prices carlots—fresh centralized—90 score at Chicago:

House.....	.27 @ 27	.27 @ 27
Track.....	.27 1/2 @ 27 1/2	.27 1/2 @ 27 1/2

Receipts of butter by cities (lb.—gross wt.):

	This week.	Last week.	Since January 1, 1939.
Chgo.....	2,425,593	2,598,542	255,529,224
N. York.....	2,459,476	3,086,187	232,004,711
Boston.....	1,219,335	865,775	68,065,919
Phila.....	904,252	859,170	61,345,856

Total 7,088,656 7,417,696 614,935,710 671,637,204

Cold storage movement (lbs.—net wt.):

	In Nov. 2.	Out Nov. 2.	On hand Nov. 3.	Same day last year.
Chicago.....	41,550	451,665	44,687,830	80,241,915
N. York.....	104,518	251,589	23,146,815	49,752,550
Boston.....	15,015	25,510	2,288,141	4,234,387
Phila.....	25,650	18,900	1,259,048	1,268,486

Total 186,731 742,664 71,361,834 135,497,817



# Hides and Skins

**Packers sell Colorados  $\frac{1}{4}$ c higher, other descriptions at steady prices—Total sales 70,000 hides—Kipskins recover a full cent—South American standard steers move up  $\frac{1}{8}$ c.**

## Chicago

**PACKER HIDES.**—Packers obtained a quarter-cent advance this week on Colorados, while other descriptions moved at prices steady with those paid at the end of last week; total of 70,000 hides reported so far.

Trading at the close of last week grew to a total of over 100,000 hides; with bookings to tanning accounts and quiet sales, this swelled the total sales for last week to around 150,000 hides, although another half-cent reduction was necessary.

Aside from this being an in-between season for leather, and the easiness in commodity markets due to attempts by neutral countries at peace negotiations, the trade has been searching for some additional reason to account for the weakness in hides during the past few weeks. Some eastern interests are inclined to attribute the weakness to reports of the purchase by England of around 200,000 tons of meat from South American packers, for delivery during Nov., Dec. and Jan., necessitating an increase of 15 to 20 per cent in the kill during those months.

All packers sold a total of 14,400 Oct.-Nov. native steers this week at  $14\frac{1}{4}$ c. Extreme light native steers moved at end of last week at  $14\frac{1}{4}$ c.

A total of 21,300 Sept. to Nov. butt branded steers moved this week at 14c. While Colorados were not openly sold at close of last week,  $13\frac{1}{2}$ c was bid; packers this week moved a total of 20,500 Oct.-Nov. Colorados at  $13\frac{1}{2}$ c, or  $\frac{1}{4}$ c advance. Heavy Texas steers sold this week to the number of 9,600 Sept. to Nov. at 14c. Light Texas steers last sold at 13c, at last week-end. Extreme light Texas steers are quotable at  $13\frac{1}{2}$ c.

The heavy movement of cow descriptions, especially branded cows, late last week improved packers' position considerably and cows were not offered early this week; packers generally had ideas of  $\frac{1}{4}$ @ $\frac{1}{2}$ c advance, but one packer finally moved a few cows at steady prices. Heavy native cows are quoted nominally at 14c, while 2,200 Oct.-Nov. light native cows sold at 14c, and 2,600 same dating branded cows moved at  $13\frac{1}{2}$ c. The possibility of follow-up sales will probably be governed by the action of hide futures over the balance of the week. This was a short week in the futures market, due to the Election Day holiday at New York on Tuesday and the coming Armistice Day holiday on Saturday.

Withdrawals of hides from Exchange warehouses for the first six days this month totalled 26,637, including 13,285 by certificate expiration; this leaves 1,046,449 in warehouses, plus 19,131 awaiting certification.

Federal inspected cattle slaughter for Oct. was 893,070 head, compared with 880,343 for Sept. and 883,786 for Oct. last year; calf slaughter in Oct. was 481,620 head, as against 427,469 in Sept. and 470,268 in Oct. 1938.

**OUTSIDE SMALL PACKER HIDES.**—Outside small packer all-weight natives are quotable  $13$ @ $13\frac{1}{2}$ c, selected, Chgo. freight. Bid of 13c, f.o.b. point east of here, reported late this week for one lot running around 47-lb. avge., with  $13\frac{1}{2}$ c asked; top probably obtainable for choice light average stock.

**PACIFIC COAST.**—While the last reported trading in the Coast market, several weeks back, was at  $13\frac{1}{2}$ c, flat, for Oct. steers and cows, f.o.b. shipping points, market is quoted nominally around 12c at present, pending trading to establish values.

**FOREIGN WET SALTED HIDES.**—Prices for standard heavy steers firmed  $\frac{1}{4}$ c this week in the South American market on a fair movement; quality is beginning to show seasonal improvement there, due to the reversal of seasons. A pack of 4,000 Smithfield steers sold early at 93 pesos, equal to  $13\frac{1}{2}$ @ $13\frac{1}{2}$ c, c.i.f. New York, as against 92 pesos or  $13\frac{1}{2}$ @ $13\frac{1}{2}$ c paid a week earlier; later, 9,000 LaPlatas, and 4,000 Sansinena steers moved also at 93 pesos or  $13\frac{1}{2}$ @ $13\frac{1}{2}$ c. One lot of 8,500 frigorifico cows sold late last week equal to  $12\frac{1}{2}$ @ $12\frac{1}{2}$ c; 10,000 frigorifico reject steers sold early this week at  $12\frac{1}{2}$ @ $12\frac{1}{2}$ c; 3,000 reject cows sold later at 75 pesos or  $11\frac{1}{2}$ @ $11\frac{1}{2}$ c; 4,000 LaPlata reject steers moved to the States at 85 pesos or  $12\frac{1}{2}$ @ $12\frac{1}{2}$ c.

**COUNTRY HIDES.**—Not much action is being reported in the country market, although a few hides are probably moving in a quiet way. Offerings are reported as very moderate, with holders keeping their asking prices over buyers' paying limits. Untrimmed all-weights quoted  $11\frac{1}{4}$ @ $11\frac{1}{4}$ c, selected, del'd Chgo. Heavy steers and cows nominal at  $10$ @ $10\frac{1}{4}$ c, flat, trimmed. Buff weights quoted  $11\frac{1}{2}$ @ $12$ c, trimmed. Good trimmed extremes are rather limited and quoted around  $13\frac{1}{2}$ c, selected. Bulls listed  $7\frac{1}{2}$ @ $8$ c. Glues quoted around  $9\frac{1}{2}$ c, trimmed. All-weight branded hides around 10c, flat.

**CALFSKINS.**—Packers are well sold up to end of Oct., having cleared out the balance of their Oct. production previous week at 26c for northern heavies  $9\frac{1}{2}$ /15 lb., 25c for River point heavies, and 25c for lights under  $9\frac{1}{2}$  lb.; Milwaukee all-weight packers sold at  $25\frac{1}{2}$ c.

Collectors continue to hold to their asking price of 23c for Chgo. city 8/10 lb. calfskins, and 24c for the 10/15 lb.; bids at a cent less were in the market around mid-week, while some buyers were later talking lower; trading is awaited to establish the market. Outside cities, 8/15 lb., are nominal at  $22$ @ $22\frac{1}{2}$ c; straight countries  $15\frac{1}{2}$ @ $16$ c flat. Bid of  $\$1.50$  around mid-week for city light calf and deacons was not renewed later.

**KIPSKINS.**—Packer kipskins recovered a cent from the sharp decline established at the end of last week. Following the sale of over-weights previously reported, one packer late last week sold 4,000 Oct. northern native kips at 20c and 8,000 southern natives at 19c; 2,500 Oct. northern over-weights at 19c, and 4,500 southern over-weights 18c. Early this week, one packer sold Oct. production of 9,500 kips basis  $20\frac{1}{2}$ c for northern natives and  $19\frac{1}{2}$ c for northern over-weights, southern a cent less, and 17c for branded kips; another sold 1,000 Oct. brands at 17c. Later, 6,500 Oct. northern natives sold at 21c, 2,500 southern natives at 20c, and 4,000 Sept.-Oct. brands at  $17\frac{1}{2}$ c.

Chicago city kipskins are quotable 18c bid and 19c asked; outside cities around 18c nom.; straight countries  $15$ @ $15\frac{1}{2}$ c flat, but buyers' ideas lower.

Packers are sold up to end of Oct. on regular slunks, with  $\$1.15$  last paid.

**HORSEHIDES.**—Market quoted steady; good city renderers, with manes and tails,  $\$5.00$ @ $5.25$ , selected, f.o.b. nearby shipping points; ordinary trimmed renderers  $\$4.85$ @ $5.00$ , del'd Chgo.; mixed city and country lots  $\$4.50$ @ $4.75$ , Chgo.

**SHEEPSKINS.**—Dry pelts nominal at  $22$ @ $22\frac{1}{2}$ c per lb., del'd Chgo. Packer shearlings quoted about steady at  $\$1.50$  for No. 1's,  $\$1.00$ @ $1.05$  for No. 2's and 60c for No. 3's, in the absence of reported sales; some quote the two last grades around 5c less. Small packer shearlings usually quoted one-half to two-thirds big packer values. There has been some trading in pickled skins at  $\$6.75$  per doz. for straight run, with earlier sales at  $\$7.00$ ; buying interest not aggressive. Packer pelts quoted around  $\$2.50$  per cwt. live basis, for good mid-western stock, with mid-east small packer stock around  $\$2.35$  per cwt.

## New York

**PACKER HIDES.**—The New York packers moved their Oct. branded steers at the close of last week, 7,500 butt brands going at 14c and 9,000 Colorados at  $13\frac{1}{2}$ c. All packers still hold their Oct. native steers.

**CALFSKINS.**—Collectors sold a car or so of 5-7's this week at steady price of  $\$1.85$ , the only activity coming to light; the 7-9's are quoted around  $\$2.40$ @ $2.45$  nom., with 9-12's quoted  $\$3.40$  paid previous week. Packer 5-7's are nominal at  $\$2.20$ @ $2.25$ ; 7-9's last sold at  $\$2.85$ , previous week; 9-12's quoted  $\$3.80$ @ $3.90$  nom.

## NEW BRITISH PORK PRICES

Latest maximum prices established by the British Ministry of Food for Wiltshire sides of all descriptions, importer to wholesaler, are 115s per cwt. (112 lbs.) against 110s a week earlier; Cumberland sides, 105s against 100s. These quotations are maximums only and not actual prices being paid.

The British government has also announced the prices it will pay for pork products requisitioned prior to October 20. These prices are per cwt. (112 lbs.): Wiltshires, 98s 6d; A. C. hams, 97s, and Cumberlands, 90s. These prices are far below the maximum prices announced earlier; it is understood that the British government believes the prices are in line with values which prevailed in August and September when the requisitioned goods were said to have been landed.

## CHICAGO HIDE MARKET

Saturday, Nov. 4th: Close: Dec. 14.25 n; Mar. 14.45 n; June 14.50 n; no sales; unchanged.

Monday, Nov. 6th: Close: Dec. 14.25 n; Mar. 14.45 n; June 14.50 n; no sales; unchanged.

Tuesday, Nov. 7th: Close: Dec. 14.25 n; Mar. 14.45 n; June 14.50 n; no sales; unchanged.

Wednesday, Nov. 8th: Close: Dec. 14.25 n; Mar. 14.28; June 14.50 n; 3 lots; unchanged to 17 lower.

Thursday, Nov. 9th: Close: Dec. 14.25 n; Mar. 14.20 ax; June 14.50 n; no sales; unchanged to 8 lower.

Friday, Nov. 10: Close: Dec. 14.25 n; Mar. 14.40 b; June 14.50 n; 2 sales; closing unchanged to 20 higher.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 4, 1939, were 3,918,000 lbs.; previous week 4,311,000 lbs.; same week last year, 7,104,000 lbs.; from Jan. 1 to date 203,338,000 lbs.; a year ago, 204,435,000 lbs.

Shipments of hides from Chicago for week ended November 4, 1939, were 6,179,000 lbs.; previous week 5,070,000 lbs.; same week last year 5,092,000 lbs.; from Jan. 1 to date 219,603,000 lbs.; a year ago, 196,549,000 lbs.

## LIVERPOOL PROVISION PRICES

Liverpool prices for the week ended October 27:

	Oct. 27, 1939. per cwt.	Oct. 20, 1939. per cwt.	Oct. 28, 1939. per cwt.
American green bellies..	\$12.98	\$12.84	\$15.53
Danish Wiltshire sides..	19.08	19.62	20.21
Canadian green sides....	17.89	17.84	18.19
American short cut green hams .....	21.47	19.62	20.95
American refined lard...	7.00	7.58	10.14

# Week's Closing Markets

## FRIDAY'S CLOSING

### Provisions

Hog products were quiet and about steady the latter part of the week, awaiting European situation, vessel space situation and attitude of country in marketing.

### Cottonseed Oil

Cottonseed oil was about steady with featureless holiday quietness and lack of improvement in cash trade. Crude was 5½¢ bid in all sections. Average estimate of ring traders on October consumption is 339,000 bbls.

Quotations on bleachable cottonseed oil at close of market on Friday were: Dec. 6.59@6.61; Jan. (1940) 6.65@6.68; March, 6.84; May, 6.95; 164 lots; closing firm.

### Tallow

New York extra tallow quoted at 6c lb.

### Stearine

Stearine was quoted at 7½¢ lb.

## Friday's Lard Markets

New York, November 3, 1939.—Prices are for export. Lard, prime western, 6.85@6.95¢; middle western, 6.85@6.95¢; city, 6½¢@6½¢; refined continent, 7½¢@7½¢; South American, 7½¢@7½¢; Brazil kegs, 7½¢@7½¢; shortening, 9½¢.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Nov. 10, 1939 with comparisons:

	PACKER HIDES.		
	Week ended Nov. 10.	Prev. week. (Rev.)	Cor. week, 1939.
Hvy. nat. stra. ....	@14½	@14½	@14
Hvy. Tex. stra. ....	@14	@14n	@13½
Hvy. butt brand'd stra. ....	@14	@14n	@13½
Hvy. Col. stra. ....	@13½	@13½n	@13
Ex-light Tex. stra. ....	@13½	@13½	@12½
Brand'd cows..	@13½	@13½	@12½
Hvy. nat. cows	@14n	@14	@13
Lt. nat. cows..	@14	@14	@13
Nat. bulls ...	@10	@10	@9
Brand'd bulls..	@9	@9	@8
Califskins ....	@26 25	@26 19	@20½
Klps. nat. ....	@21 20	@21	@16½
Klps. ov-wt....	@20n 19	@20	@15½
Klps. brand'd..	@17½ 17	@18	@14
Slunks, reg...	@1.15	@1.15	@75
Slunks, hris...	@60	@60	40

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

### CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts...13	@13½	13	@13½	11½	@12
Branded ....12½	@13	12½	@13	11	@11½
Nat. bulls ...	@9n	@9n	@8n	8	@8½
Brand'd bulls..	@8½n	@8½	@7½	7½	@8
Califskins ....	@24n 22	@24n	15	@17½	@14½
Klps. ....18	@19	@18n	14	@14½	@70n
Slunks, reg...	@1.00n	@1.00n	@70n	@35n	
Slunks, hris. 45	@50n 45	@50n			

### COUNTRY HIDES.

Hvy. steers...10	@10½	10	@10½	8	@8½
Hvy. cows ....10	@10½	10	@10½	8	@8½
Butts ....11½	@12	12	@12½	9½	@9½
Extremes ....	@13½	13½	@14	11	@11½
Bulls ....7½	@8	@8	@8	6½	@7
Califskins ....15½	@16	@16½	11½	@12	@11n
Klpskins ....15	@15½	@16			
Horsehides ....	4.50@5.25	4.50@5.25	2.65@3.80		

### SHEEPSKINS.

Pkr. shearings.	@1.50	@1.50	@75
Dry pelts ....22	@22½	22	@23n 14

## NEW YORK HIDE MARKET

Saturday, Nov. 4th: Close: Dec. 14.12 @14.15; Mar. 14.40@14.42; June 14.74; Sept. 14.99 n; 95 lots; 5 lower to 4 higher.

Monday, Nov. 6th: Close: Dec. 13.97; Mar. 14.22@14.23; June 14.47; Sept. 14.72 n; 96 lots; 15@27 lower.

Tuesday, Nov. 7th: Exchange closed today, Tues., Nov. 7th: (Election Day).

Wednesday, Nov. 8th: Close: Dec. 14.08; Mar. 14.30@14.32; June 14.58 n; Sept. 14.85 n; 134 lots; 8@13 higher.

Thursday, Nov. 9th: Close: Dec. 13.88; Mar. 14.10@14.11; June 14.40 n; Sept. 14.67 n; 128 lots; 18@20 lower.

Friday, November 10: Close: Dec. 14.00; Mar. 14.23@14.26; June 14.53 n; September (1940) 14.80 n; 142 lots. Closing 12 to 13 higher.

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended Nov. 4, 1939, were:

	Week Nov. 4.	Previous week.	Same time '38.
Cured Meats, lbs.	15,234,000	15,269,000	18,025,000
Fresh Meats, lbs.	52,939,000	56,744,000	63,203,000
Lard, lbs. ....	5,977,000	4,894,000	6,227,000

## Watch The Markets!

It's just as important to know the market when prices are high as when they are low. It is vital to know the market when prices are fluctuating up or down.

A car of product sold at ¼¢ under the market costs the seller \$37.50; at ½¢ under he loses \$75.00; at ¾¢ under he loses \$112.50; at 1¢ under he loses \$150.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

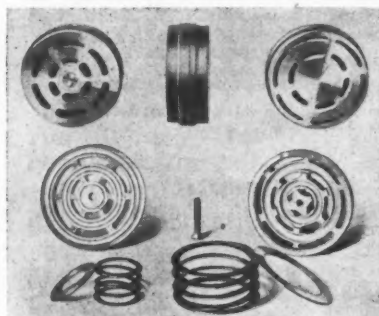
For full information, write THE NATIONAL PROVISIONER, 497 S. Dearborn St., Chicago, Ill.

## Refrigeration Lesson 42

(Continued from page 22.)

cient pressure to just stop the leak.

Ammonia packings are expensive. A scored rod should be trued before it ruins one set of packings after another. Packing rings may be purchased to fit



Vilter Plate Valve for Suction and Discharge

the rod or may be cut by the engineer on the job. An oversize packing ring should not be forced into stuffing box. Always use the correct size.

A screen or strainer is placed between compressor and main gas line. Pipe scale, dirt, bits of welding material and stray metal lodge in this strainer. If these metal chips should find their way into compressor, the cylinder would be scored and valves grooved. Strainers should be cleaned at regular intervals. On smaller machines these strainers are cast integral with by-pass manifold used for starting compressor under no load and for pumping out the system.

Rotary compressors have not been used generally with ammonia systems, as they are not so satisfactory for such use as single stage machines. Small sizes handle large volumes of gas which makes them suitable for booster compression.

**EDITOR'S NOTE.**—Lesson 43 will discuss the use of charts in solving ammonia problems.

Table Showing Refrigerating Effect of One Cubic Foot of Ammonia Gas at Different Condenser and Suction (Back) Pressures in B. T. Units  
(York Ice Machinery Corp.)

Temperature of Gas in Degrees F.	Corresponding Suction Pressure Pounds per Square Inch	Temperature of the Liquid in Degrees F.									
		65°	70°	75°	80°	85°	90°	95°	100°	105°	
		Corresponding Condenser Pressure (gauge), Pounds per Square Inch									
		103	115	127	139	153	168	184	200	218	
—27	G. Pres.	27.30	27.01	26.73	26.44	26.16	25.87	25.59	25.30	25.02	
—20	1	33.74	33.40	33.04	32.70	32.34	31.99	31.64	31.30	30.94	
—15	6	36.36	35.48	34.10	32.72	31.34	30.96	30.58	30.20	29.82	
—10	9	42.28	41.84	41.41	40.97	40.54	40.10	39.67	39.23	38.80	
—5	13	48.31	47.81	47.32	46.82	46.33	45.83	45.34	44.84	44.35	
0	16	54.88	54.32	53.76	53.20	52.64	52.08	51.52	50.96	50.40	
5	20	61.50	60.87	60.25	59.62	59.00	58.37	57.75	57.12	56.50	
10	24	68.66	67.97	67.27	66.58	65.88	65.19	64.49	63.80	63.10	
15	28	75.88	75.12	74.35	73.59	72.82	72.06	71.29	70.53	69.76	
20	33	85.15	84.30	83.44	82.59	81.73	80.88	80.02	79.17	78.31	
25	39	95.50	94.54	93.59	92.63	91.68	90.72	89.77	88.81	87.86	
30	45	106.21	105.15	104.09	103.03	101.97	100.91	99.85	98.79	97.73	
35	51	115.09	114.04	112.99	111.94	110.89	109.84	108.79	107.74	106.69	

## SYLVANIA CUTS WRAP PRICES

Reduction in prices of Sylvania Cellophane have been announced by the Sylvania Industrial Corporation, effective October 30. The reduction applies to sheets cut to size, stock size sheets and rolls. The new prices are shown in the company's price list No. 15. On September 22, when prices of many products were rising, the corporation stated that it was not contemplating an increase in prices for Sylvania Cellophane. While the reductions are not retroactive, all unfilled orders on hand "will of course be invoiced at these new lower prices," according to the announcement made by the company.

## ST. PAUL SHOW SALES

Fancy cattle, hogs and sheep shown at the twenty-second annual Junior Live Stock Show, So. St. Paul Stock Yards, were sold for the Thanksgiving trade. The grand champion steer of the show, a 1090-lb. Hereford, was auctioned by Minnesota's governor, Harold E. Stassen, and sold to C. E. Sheehy, general manager of Armour and Company at St. Paul for \$1 per lb. The grand champion barrow was sold to the First National Bank of Minneapolis at 75c per lb., and the grand champion lamb went to the Stock Yards National Bank of St. Paul at \$3.25 per lb. Average price of individual show hogs was nearly 20½c per lb.; lambs brought about 57 per lb. and the baby beeves \$18.29 per cwt. Swift & Company also made a number of purchases of individual entries exhibited at the St. Paul show.

## CANNED POULTRY INCREASE

Eighty-two per cent more poultry was canned during September, 1939, than in the same month a year ago. The quantity canned by the same 18 companies totaled 2,980,546 lbs. against 1,640,929 in September, 1938. The volume in August canned was 3,581,019 lbs.

## PACKER AND FOOD STOCKS

Price ranges of listed stocks, November 9, 1939, or nearest previous date:

	Sales.	High.	Low.	—Close—	
				Nov. 9.	Nov. 2.
Amal. Leather...	900	2%	2%	2%	2%
Do. Pfd. ....	400	16%	16%	16%	17
Amtr. H. & L. ...	3,700	6%	6%	6%	6%
Do. Pfd. ....	...	...	...	...	38%
Amer. Stores...	300	12%	12%	12%	13
Armour Ill. ....	19,200	6%	6%	6%	6%
Do. Pr. Pfd. ...	300	48	48	48	47%
Do. Pfd. ....	...	...	...	...	60
Do. Des. Pfd. ...	800	101	101	101	100%
Beechnut Pack. ...	400	120	120	120	120
Bohack, H. C. ...	100	4%	4%	4%	4
Do. Pfd. ....	90	31	31	31	29%
Chick. Co. Oil. ...	1,700	12	12	12	11%
Childs Co. ....	1,300	6%	6%	6%	6%
Cudahy Pack. ...	1,000	15	15	15	15%
Do. Pfd. ....	...	...	...	...	62%
First Nat. Strs. ...	500	47	47	47	46%
Gen. Foods ....	9,900	44%	44%	44%	44%
Do. Pfd. ....	100	115%	115%	115%	115%
Glidden Co. ....	1,500	18	17%	17%	18%
Do. Pfd. ....	...	...	...	...	39%
Gobel Co. ....	1,800	3%	3%	3%	3%
Gr. A&P 1st Pfd. ...	...	132%	132%	132%	133
Do. New ....	850	113%	112%	113%	113%
Hormel, G. A. ...	...	...	...	...	29%
Hygrade Food ...	...	...	...	...	2%
Kroger G. & B. ...	6,300	29	28%	28%	29
Libby McNeill .	1,050	7%	7%	7%	7
Mickelberry Co. ...	450	3%	3%	3%	3%
M. & H. Pfd. ...	210	4	4	4	3%
Morell & Co. ...	100	44%	44%	44	44%
Nat. Tea ....	2,000	4%	4%	4%	4%
Proc. & Gamb. ...	2,100	63%	62%	62%	63%
Do. Pfd. ....	20	117%	117%	117%	117%
Rath Pack. ....	...	...	...	...	39%
Safeway Strs. ...	13,700	49%	...	...	50%
Do. 5% Pfd. ...	140	102%	102%	102%	101
Do. 6% Pfd. ...	70	112%	112%	112%	112%
Do. 7% Pfd. ...	...	...	...	...	114
Stahl Meyer ....	...	...	...	...	2
Swift & Co. ....	4,350	21%	21%	21%	22
Do. Intl. ....	5,350	32%	31%	32%	32%
Trus. Pork ....	...	...	...	...	8
U. S. Leather... 2,400	7%	7%	7%	7%	7
Do. A. ....	700	12	11%	12	11%
Do. Pr. Pfd. ...	...	...	...	...	65
United St. Yds. ...	800	2%	2%	2%	2%
Do. Pfd. ....	500	7	7	7	6%
Wesson Oil ...	1,300	22	22	22	24
Do. Pfd. ....	200	64	64	64	64
Wilson & Co. ...	8,100	5%	5%	5%	6%
Do. Pfd. ....	2,900	55%	55	55	54%

## News of 25 Years Ago

(Continued from page 19.)

direct to packing plants is permitted. Bulk of the infection has been found among dairy herds.

For the week ended Nov. 7, 1914, imports of fresh beef at New York amounted to 5,512,800 lbs. The previous week's imports totaled 10,510,800 lbs.

Reading Abattoir, Reading, Pa., plans a 3-story brick and steel addition to its plant.

John A. Dixon, for many years identified with the pork business in Jersey City, died at his home in New Brunswick, at the age of 68 years.

Union Stock Yards, Nashville, Tenn., has been incorporated by James E. Caldwell of Nashville, and Lawrence S. Leopold and Frank J. Dougherty of Louisville, Ky.

Chicago Board of Trade memberships are steady at \$2,250 net to the buyer.

## FINANCIAL NOTES

Directors of Safeway Stores have declared a dividend of 75c on the common stock and a dividend of 2/100ths of a share of 5 per cent preferred stock for each common share held, payable December 20 to shareholders of record December 5.



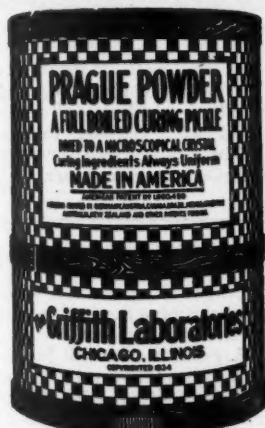
# PRAGUE POWDER

Registered U.S. Patent Nos. 2054623, 2054624, 2054625, 2054626

## A BOILED STERILIZED PICKLE DRIED

You want the best, you need the best. You know "Prague Powder" is the only "fused powder" cure. Think about it. There are no imitations. Common Salt mixtures are not in the same class. They are not mixed uniformly. PRAGUE POWDER is a full boiled pickle; therefore it is always uniform. Why not use the best?

Well cured, moist tender hams sell—no other ham can find a market. Why not build a sound trade—cure the Griffith way. These hams will sell.



PRAGUE POWDER is the only "Pre-Prepared Cure" on the market. Prague Powder Pickle is a positive acting "cure." The practical packer is fast learning this fact. Why use substitutes? The best is the cheapest.

## AS A DRY PICKLE

PRAGUE POWDER has all the curing elements combined in each particle and dissolves quickly on bacon, creating a lasting color on the lean of the meat, giving a "rich, ripe flavor." The color holds up much longer. Prague Bacon is Mild and Tender.

# Use Prague Powder Pickle

We Believe in ARTERY PUMPING

Make "READY-TO-EAT HAMS"

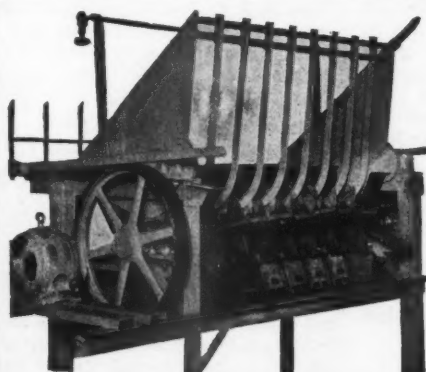
## THE GRIFFITH LABORATORIES

1415-1431 West 37th St.

Chicago, Illinois

Eastern Factory: 35 Eighth St., Passaic, New Jersey

Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario



## "BABY BOSS" HOG DEHAIRER

This little machine has proven itself a Godsend to the small hog slaughterer. Not only is he able to turn out as well cleaned hogs as the biggest packer, but he is relieved of having to do this irksome work by hand.

The same principle of cleaning is built into the "BABY BOSS" Dehairer and makes its operation as effective as the largest size machine.

Be wise and use the "Boss" for

Best Of Satisfactory Service

THE CINCINNATI BUTCHERS' SUPPLY CORP.

General Office: 2145 Central Parkway, Cincinnati, Ohio

Factory: 1872-2008 Central Ave., Cincinnati, Ohio

Chicago Office: 824 Exchange Ave., U. S. Yards, Chicago, Ill.

## A COMPLETE VOLUME

of 26 issues of THE NATIONAL PROVISIONER can be easily filed for reference to items of trade information or trade statistics by putting them in our



### New Multiple Binder

Simple as filing letters in an ordinary file. Looks like a regular bound book. Cloth board cover and name stamped in gold. Sold at cost to subscribers at \$1.50 plus 20c postage. Send us your order today.

No key, nothing to unscrew. Slip in place and they stay there until you want them.

THE NATIONAL PROVISIONER

487 South Dearborn St. Chicago, Ill.

## F. C. ROGERS CO.

NINTH AND NOBLE STREETS

PHILADELPHIA

BROKER

PACKINGHOUSE  
PRODUCTS

HARRY K. LAX, General Manager

Member of New York Produce Exchange  
and Philadelphia Commercial Exchange

# Five Stock Markets

## October Cattle and Hog Kill Over 1938

FEDERALLY inspected slaughter of all classes of livestock during October was greater than in the same month a year ago, except that sheep and lamb kill was slightly smaller. During the month, 234,427 more hogs, 9,264 more cattle, 11,352 more calves and 53,041 fewer sheep were processed than in October, 1938.

Slaughter during October, compared with September and October a year ago, was as follows:

	Oct., 1939.	Sept., 1939.	Oct., 1938.
Cattle .....	899,070	880,343	883,786
Calves .....	481,620	427,409	470,268
Hogs .....	3,545,147	2,885,318	3,210,720
Sheep and lambs.....	1,594,615	1,634,967	1,687,656

Numbers of animals processed under federal inspection during each of the first 10 months of 1939, by class, were as follows:

	Cattle.	Hogs.	Sheep.
January .....	761,400	4,043,152	1,455,711
February .....	652,567	2,590,425	1,390,964
March .....	773,801	3,229,120	1,475,069
April .....	677,439	2,931,115	1,224,336
May .....	813,624	3,415,761	1,392,098
June .....	778,263	3,185,408	1,401,475
July .....	782,109	2,777,862	1,399,064
August .....	822,908	2,701,004	1,457,232
September .....	880,343	2,885,318	1,634,967
October .....	898,070	3,545,147	1,594,615
Total .....	7,835,584	31,604,605	14,383,531

Hog slaughter was the greatest for October since 1934 and only six times in the preceding 35 years has October slaughter been above this year. These six years were 1934, '32, '31, '29, '28 and '23. Level of cattle kill was relatively high, having been exceeded only five times in October since 1919. Three of these periods were in years affected by the drought—1934, '35 and '36.

October calf slaughter was also in smaller volume than in October in 1934

to 1937, inclusive, but with these exceptions the past month's kill was among the highest of record for October. Sheep and lamb kill was smaller compared with October in the years since 1919, but was greater than in the same period in earlier years.

### PLANS FOR INTERNATIONAL

The grand champion steer of the 1939 International Live Stock Exposition will be chosen by J. Gordon-Davies, Buenos Aires, Argentina, who will judge the individual steers shown by experienced breeders and feeders, 4-H boys and girls and the agricultural colleges and experiment stations. Mr. Gordon-Davies has not judged at the International since 1926. Argentina beef cattle have made rapid strides in the last 25 years.

This year's exposition will be the fortieth and will be held at the International amphitheater at the Chicago Stock Yards from December 2 to 9. Thirty of the leading breeds of farm animals will be on exhibit; stock will come from numerous states and several Canadian provinces. The International is the last of the great livestock shows of 1939.

At this year's show, between 500 and 600 baby beeves, lambs and pigs will be exhibited by 4-H club members. Many of these animals have won championships at state or county fairs. The grand champion steer of the show has been chosen from the 4-H exhibits four times in the past 10 years.

Carlot cattle exhibits will be judged by three experienced packer cattle buyers—H. C. Overman, R. H. Smith and James Boyle, all of Chicago. J. M. Waters, veteran hog buyer, will select the sweepstakes ten barrows on foot and the carlot swine. Roy F. Guy will judge the carlot fat sheep.

### FAT CATTLE PROSPECTS

Developments in cattle feeding during October indicate that the increase in cattle feeding during the winter and spring of 1939-40 will be larger than seemed probable a month ago. Increase in the Corn Belt states, according to the agricultural marketing service, will probably be larger than was earlier indicated and the decrease in the Western states will be smaller.

Movement of stocker and feeder cattle into the 11 Corn Belt states continued relatively large during October. Shipments inspected at stockyards markets were about 13 per cent larger than in October, 1938, and were the largest for the month in six years. For the four months, July to October, such shipments were about 16 per cent larger this year than last and largest for the period in 11 years.

Though records of total monthly shipments of stocker and feeder cattle into the Corn Belt states, both through stockyards and direct, are not available, it is probable that the total this year for the four months July through October, was at least the third largest in the last 20 years and the largest in the last 15 years. Comparing the indicated cost of cattle shipped into the Corn Belt during this period in different years, it seems probable that only in three or four years during the last 20 years was the cost larger than this year.

Reports on the cattle feeding situation from the Western states early in November indicated that the total fed in that area during the 1939-40 feeding season would be somewhat smaller than in the preceding season.

Records from four leading livestock markets for October show that shipments of heavy feeder steers of over 900 lbs. continued to show the largest relative increase over last year of all kinds of stocker and feeder cattle.



## THE VITAL LINK

BETWEEN YOU AND  
ECONOMICAL BUYING

## KENNETT-MURRAY

Livestock Buying Service

*Offices*  
 Detroit, Mich.  
 Dayton, Ohio  
 Omaha, Neb.  
 La Fayette, Ind.  
 Sioux City, Iowa

Cincinnati, Ohio  
 Louisville, Ky.  
 Indianapolis, Ind.  
 Nashville, Tenn.  
 Montgomery, Ala.

## Order Buyer of Live Stock

# L. H. McMURRAY

Indianapolis, Indiana

## Do you buy your Livestock through Recognized Purchasing Agents?

## CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., November 9, 1939.—At 16 concentration points and 10 packing plants in Iowa and Minnesota liberal receipts and some weakness in wholesale fresh pork caused hog prices to decline during the first four days of this week. The downturn on butcher hogs measured 20¢@25¢ while packing sows closed largely 10¢@20¢ off.

On Thursday's session, good to choice, 200-270-lb. butchers sold generally from \$5.90@6.20, mostly \$6.00@6.15 at plants and \$5.90@6.05, few \$6.10, at yards. In general 270-300-lb. sold at \$5.70@6.05; 300-330-lb. at \$5.60@5.90; 330-360-lb., \$5.45@5.75; 180-200-lb., \$5.80@6.15; 160-180-lb. lights, \$5.25@5.90. Packing sows, 330-lb. down, cashed at \$5.50@5.85, largely \$5.60@5.75 at plants; 330-400-lb., \$5.30@5.70 and 400-500-lb., \$5.05@5.50.

Receipts at Corn Belt markets for week ended November 9:

	This week.	Last week.
Friday, Nov. 3.....	34,800	24,000
Saturday, Nov. 4.....	20,800	24,500
Monday, Nov. 6.....	30,800	33,100
Tuesday, Nov. 7.....	24,100	25,000
Wednesday, Nov. 8.....	35,400	26,400
Thursday, Nov. 9.....	38,400	41,400

## WEEKLY INSPECTED KILL

Number of animals processed in selected centers for the week ended November 3, with comparisons:

### WEEK ENDED NOVEMBER 3, 1939.

	Cattle.	Calves.	Hogs.	Sheep.
New York area <sup>1</sup> .....	9,350	14,193	48,359	56,891
Pa. & Balt. ....	3,580	1,299	32,895	2,584
Ohio-Indiana group <sup>2</sup> .....	9,268	8,229	44,226	10,221
Chicago.....	27,371	5,008	101,127	35,316
St. Louis area <sup>3</sup> .....	13,770	9,903	52,172	15,001
Kansas City.....	17,147	7,572	48,006	25,165
Southwest group <sup>4</sup> .....	19,317	11,402	37,672	26,820
Omaha.....	14,236	1,112	32,868	18,810
Sioux City.....	5,873	412	20,183	13,575
St. Paul-Wisc. group <sup>5</sup> .....	21,145	24,929	123,398	30,756
Interior Iowa & So. Minn. <sup>6</sup> .....	15,928	7,819	163,146	42,002
Total.....	156,985	87,278	704,052	276,941
Total prev. week.....	154,386	85,333	645,054	297,719
Total last year.....	121,588	62,443	42,832	200,613

<sup>1</sup>Includes New York City, Newark, and Jersey City. <sup>2</sup>Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. <sup>3</sup>Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. <sup>5</sup>Includes St. Paul, Minn., Madison, and Milwaukee, Wisconsin. <sup>6</sup>Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

## ST. LOUIS BABY BEEF SHOW

Dates for the sixteenth annual 4-H and vocational agriculture baby beef show and sale, sponsored by St. Louis producers at National Stock Yards, Ill., have been changed to November 30 and December 1. The change in dates was made necessary by moving Thanksgiving Day up a week to November 23.

Entry in this annual event, the oldest in the St. Louis territory, is limited to 4-H Club boys and girls, and students of vocational agriculture in Illinois, Missouri and Arkansas. Judging will be carried on by packer buyers.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, November 9, 1939, as reported by the U. S. Agricultural Marketing Service.

Hogs (soft & sily not quoted).

CHICAGO. NAT. STK. YDS. OMAHA. KANS. CITY. ST. PAUL.

### BARROWS AND GILTS:

#### Good-choice:

120-140 lbs. ....	\$ 5.75@ 6.25	\$ 5.85@ 6.15	\$ 5.40@ 5.60	\$ 5.75@ 6.00	\$ 5.75@ 6.00
140-160 lbs. ....	6.10@ 6.40	6.05@ 6.40	5.50@ 5.85	5.90@ 6.10	5.85@ 6.10
160-180 lbs. ....	6.25@ 6.45	6.25@ 6.40	5.65@ 6.05	5.85@ 6.10	6.00@ 6.10
180-200 lbs. ....	6.35@ 6.50	6.30@ 6.40	5.90@ 6.10	6.10@ 6.20	6.10@ 6.15
200-220 lbs. ....	6.35@ 6.50	6.30@ 6.40	6.00@ 6.10	6.10@ 6.20	6.10@ 6.15
220-240 lbs. ....	6.35@ 6.50	6.30@ 6.40	6.00@ 6.10	6.10@ 6.20	6.10@ 6.15
240-270 lbs. ....	6.35@ 6.50	6.30@ 6.40	6.00@ 6.10	6.10@ 6.20	6.10@ 6.15
270-300 lbs. ....	6.35@ 6.50	6.30@ 6.40	6.00@ 6.10	6.10@ 6.20	6.10@ 6.15
300-330 lbs. ....	6.25@ 6.45	6.25@ 6.35	6.00@ 6.10	6.10@ 6.20	6.10@ 6.15
330-360 lbs. ....	6.15@ 6.35	6.20@ 6.30	6.00@ 6.10	6.00@ 6.15	5.75@ 5.90
360-380 lbs. ....	6.10@ 6.25	6.15@ 6.25	5.90@ 6.10	5.90@ 6.15	5.75@ 5.90

#### Medium:

160-220 lbs. ....	5.90@ 6.35	5.90@ 6.25	5.50@ 5.90	5.50@ 6.05	5.75@ 6.00
-------------------	------------	------------	------------	------------	------------

### SOWS:

#### Good and choice:

270-300 lbs. ....	6.05@ 6.30	5.70@ 5.85	5.90@ 5.90	5.75@ 5.90	5.90 only
300-330 lbs. ....	5.90@ 6.10	5.70@ 5.85	5.80@ 5.90	5.75@ 5.90	5.90 only
330-360 lbs. ....	5.80@ 6.00	5.60@ 5.75	5.75@ 5.90	5.65@ 5.75	5.55@ 5.60

#### Good:

360-400 lbs. ....	5.70@ 5.90	5.50@ 5.65	5.75@ 5.85	5.60@ 5.75	5.55@ 5.60
400-450 lbs. ....	5.55@ 5.80	5.40@ 5.60	5.70@ 5.85	5.50@ 5.70	5.50@ 5.55
450-500 lbs. ....	5.35@ 5.65	5.35@ 5.50	5.65@ 5.75	5.40@ 5.65	5.50@ 5.55

#### Medium:

250-300 lbs. ....	5.25@ 5.85	5.10@ 5.50	5.15@ 5.70	5.20@ 5.75	5.35@ 5.50
-------------------	------------	------------	------------	------------	------------

### PIGS (Slaughter):

Medium and good, 90-120 lbs. ....	5.25@ 6.00	5.25@ 6.00	.....	.....	5.25@ 5.50
-----------------------------------	------------	------------	-------	-------	------------

### Slaughter Cattle, Yearlings and Calves:

#### STEERS, choice:

750-900 lbs. ....	10.50@11.25	10.25@11.00	10.00@10.75	10.25@11.15	10.25@11.00
900-1100 lbs. ....	10.25@11.00	10.00@11.00	10.00@10.75	9.85@11.15	9.75@10.75
1100-1300 lbs. ....	9.75@10.75	9.75@10.75	9.50@10.50	9.25@10.00	9.75@10.50
1300-1500 lbs. ....	9.50@10.25	9.50@10.25	9.00@10.25	9.00@10.25	9.25@10.25

#### STEERS, good:

750-900 lbs. ....	9.50@10.50	9.25@10.25	8.75@10.00	8.75@10.25	9.25@10.25
900-1100 lbs. ....	9.00@10.00	9.00@10.25	8.50@ 9.75	8.25@10.25	9.00@10.25
1100-1300 lbs. ....	8.75@ 9.75	8.75@10.00	8.25@ 9.50	8.00@ 9.75	8.75@ 9.75
1300-1500 lbs. ....	8.75@ 9.25	8.75@ 9.50	8.25@ 9.25	8.00@ 9.25	8.50@ 9.75

#### STEERS, medium:

750-1100 lbs. ....	8.00@ 9.00	7.75@ 9.25	7.75@ 8.75	7.00@ 8.00	7.50@ 9.25
1100-1300 lbs. ....	7.75@ 8.75	7.50@ 8.75	7.50@ 8.25	7.00@ 8.00	7.25@ 8.75

#### STEERS, common:

750-1100 lbs. ....	6.25@ 7.75	6.25@ 7.50	6.50@ 7.50	6.00@ 7.00	6.25@ 7.50
--------------------	------------	------------	------------	------------	------------

### STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs. ....	10.25@11.00	10.25@11.00	10.00@10.75	10.00@10.75	10.00@10.75
Good, 500-750 lbs. ....	9.50@10.50	9.00@10.25	9.00@10.25	8.50@10.00	8.75@10.25

### HEIFERS:

Choice, 750-900 lbs. ....	10.50@11.00	10.25@11.00	10.00@10.75	10.00@11.00	9.75@10.50
Good, 750-900 lbs. ....	9.75@10.50	9.00@10.25	8.50@10.00	8.50@10.00	8.75@ 9.75
Medium, 500-900 lbs. ....	7.75@ 9.75	7.50@ 9.00	7.50@ 8.50	7.00@ 8.50	8.00@ 8.75
Common, 500-900 lbs. ....	6.25@ 7.75	6.25@ 7.50	6.00@ 7.50	6.00@ 7.00	6.00@ 7.00

### COWS, all weights:

Good.....	6.75@ 7.25	6.00@ 7.00	6.00@ 7.00	5.75@ 6.50	6.25@ 7.00
Medium.....	5.50@ 6.75	5.25@ 6.00	5.25@ 6.00	5.25@ 5.75	5.50@ 6.25
Cutter and common.....	4.75@ 5.50	4.25@ 5.25	4.50@ 5.25	4.25@ 5.25	4.25@ 5.50
Canner (low cutter).....	4.00@ 4.75	3.50@ 4.25	4.00@ 4.50	3.50@ 4.25	3.50@ 4.25

### BULLS (Ylgs. Excl.), all weights:

Beef, good.....	6.75@ 7.35	6.75@ 7.25	6.75@ 7.00	6.25@ 6.50	6.25@ 6.75
Sausage, good.....	6.85@ 7.35	6.25@ 6.75	6.35@ 6.75	6.00@ 6.25	6.00@ 6.50
Sausage, medium.....	6.00@ 6.85	5.75@ 6.25	6.00@ 6.35	5.50@ 6.00	5.75@ 6.35
Sausage, cutter and common.....	5.50@ 6.00	5.25@ 5.75	5.25@ 6.00	4.75@ 5.50	4.75@ 5.75

### VEALERS, all weights:

Good and choice.....	9.75@11.00	9.50@10.75	9.00@10.00	8.00@10.50	8.00@10.00
Common and medium.....	8.50@ 9.75	7.50@ 9.50	8.00@ 9.00	6.00@ 8.00	6.00@ 8.00
Cull.....	7.00@ 8.50	5.00@ 7.50	6.00@ 8.00	6.00@ 6.50	4.00@ 6.00

### CALVES, 400 lbs. down:

Good and choice.....	7.50@ 8.50	8.00@ 9.75	8.00@ 9.00	7.25@ 8.75	9.00@ 9.50
Common and medium.....	6.00@ 7.50	6.75@ 8.00	7.00@ 8.00	5.75@ 7.25	5.50@ 8.00
Cull.....	5.00@ 6.00	5.00@ 6.75	5.50@ 7.00	5.00@ 5.75	4.00@ 5.50

### Slaughter Lambs and Sheep:

#### LAMBS:

Choice (closely sorted).....	.....	.....	.....	.....	9.00@ 9.25
*Good and choice.....	9.00@ 9.40	9.00@ 9.25	8.90@ 9.10	9.00@ 9.25	8.75@ 9.00
*Medium and good.....	8.00@ 8.75	8.00@ 8.75	8.00@ 8.00	7.75@ 8.75	7.75@ 8.50
Common.....	7.00@ 7.75	6.00@ 7.75	6.75@ 8.00	6.50@ 7.50	6.50@ 7.50

#### YEARLING WETHERS (aborn):

Good and choice.....	7.15@ 8.00	.....	.....	.....	.....
Medium.....	6.50@ 7.40	.....	.....	.....	.....

#### EWES (aborn):

Good and choice.....	3.50@ 4.50	3.00@ 4.00	3.25@ 4.15	3.25@ 4.25	3.25@ 4.10
Common and medium.....	2.25@ 3.50	2.00@ 3.00	2.25@ 3.15	2.00@ 3.25	2.00@ 3.25

<sup>1</sup>Quotations based on animals of current seasonal market weights and wool growth.

\*Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

## PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Nov. 3:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles.....	4,177	2,827	3,178	1,178
San Francisco.....	625	55	2,475	3,650
Portland.....	2,630	240	4,680	2,735

## CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first three days this week were 18,518 cattle, 2,855 calves, 35,664 hogs and 18,826 sheep.



## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 4, 1939, as reported to The National Provisioner:

### CHICAGO.

Armour and Company, 4,758 hogs; Swift & Company, 4,706 hogs; Wilson & Co., 6,200 hogs; Western Packing Co., Inc., 2,113 hogs; Agar Packing Co., 4,889 hogs; shippers, 6,089 hogs; others, 25,900 hogs.

Total: 34,043 cattle; 5,721 calves; 52,455 hogs; 20,185 sheep.

### KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	3,438	1,058	4,020	6,155
Cudahy Pkg. Co.	2,044	615	1,951	4,804
Swift & Company	2,226	465	2,600	5,067
Wilson & Co.	2,402	667	2,095	4,422
Ind. Pkg. Co.	1,212	...	325	...
Kornblum Pkg. Co.	1,212	...	325	...
Others	6,181	340	2,234	5,063
Total	18,108	3,135	18,225	26,111

### OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	4,398	7,055	4,911	...
Cudahy Pkg. Co.	3,784	4,772	6,051	...
Swift & Company	3,084	3,642	3,567	...
Wilson & Co.	1,493	3,613	2,228	...
Others	...	8,754	...	...

Cattle and calves: Eagle Pkg. Co., 12; Greater Omaha Pkg. Co., 71; Geo. Hoffmann, 27; Lewis Pkg. Co., 791; Nebraska Beef Co., 604; Omaha Pkg. Co., 106; John R. H., 139; South Omaha Pkg. Co., 350; American Pkg. Co., 65; Lincoln Pkg. Co., 542.

Total: 15,531 cattle and calves; 27,836 hogs; 16,755 sheep.

### EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	3,267	922	9,141	4,984
Swift & Company	3,568	1,672	10,916	5,211
Hunter Pkg. Co.	1,750	625	4,561	1,050
Hell Pkg. Co.	...	2,374	...	...
Krey Pkg. Co.	...	2,492	...	...
Laclede Pkg. Co.	...	3,172	...	...
Steloff Pkg. Co.	...	1,813	...	...
Shippers	6,383	1,829	14,297	550
Others	3,714	153	137	923
Total	18,682	5,201	48,878	12,727

Not including 2,363 cattle, 4,906 calves, 28,639 hogs, and 2,865 sheep bought direct.

### ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company	2,004	361	9,036	10,536
Armour and Company	2,053	390	8,246	5,168
Others	1,066	209	791	864
Total	5,143	960	18,073	16,068

Not including 1,223 hogs bought direct.

### SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,050	107	5,720	4,256
Armour and Company	1,935	79	5,831	3,499
Swift & Company	1,411	118	3,390	2,969
Shippers	2,856	117	2,190	435
Others	309	10	84	9
Total	8,561	431	17,285	11,166

### OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	3,877	1,203	4,305	1,445
Wilson & Co.	3,268	1,676	4,298	1,896
Others	345	57	1,849	71
Total	6,990	2,916	10,422	2,911

Not including 55 cattle and 951 hogs bought direct.

### DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	854	165	1,993	2,931
Swift & Company	1,326	181	2,589	1,533
Cudahy Pkg. Co.	1,170	99	1,536	1,025
Others	2,151	228	1,068	2,304
Total	5,531	668	7,211	7,793

### FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,938	2,365	2,205	2,618
Swift & Company	2,739	2,185	2,360	2,787
Blue Bonnet Pkg. Co.	293	110	417	45
City Pkg. Co.	146	82	777	...
Rosenthal Pkg. Co.	85	8	143	...
Total	6,201	4,960	5,902	5,400

### ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,597	3,215	22,876	10,793
Swift & Company	4,154	4,313	33,341	12,902
Rifkin Pkg. Co.	860	40	...	...
Cudahy Pkg. Co.	831	1,986	...	...
United Pkg. Co.	2,097	253	...	...
Others	2,821	368	...	...
Total	13,760	10,170	56,217	23,695

## INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingman & Co.	1,577	557	12,255	2,977
Armour and Company	872	158	2,632	...
Hilgemeler Bros.	9	...	950	...
Stumpf Bros.	...	...	143	...
Meier Pkg. Co.	78	4	340	...
Stark & Wetzel	189	41	453	...
Wabnitz and Deters	24	85	340	87
Maass Hartman Co.	27	15	...	...
Shippers	3,163	1,442	22,404	6,029
Others	1,227	728	255	232
Total	7,135	3,013	39,772	9,325

## CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons	...	27	...	368
E. Kahn's Sons	785	299	8,581	2,046
Lohrey Packing Co.	6	...	303	...
H. H. Meyer Pkg. Co.	14	...	4,053	...
J. Schlachter's Son	196	139	...	89
J. & F. Schroth P. Co.	27	...	3,822	...
J. F. Stegner	351	290	...	40
Shippers	785	204	2,730	...
Others	1,934	681	959	258
Total	4,098	1,551	19,038	2,801

Not including 743 cattle, 29 calves, 691 hogs and 275 sheep bought direct.

## MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,999	4,677	13,365	1,172
Swift & Co. Clear	...	...	1,351	...
Omaha Pkg. Co., Chl.	802	...	608	1,716
Swift, Balt.	...	...	368	...
Swift, Harr.	...	...	1,139	...
Van Wagenen, New.	...	...	1,189	...
Armour and Co., Mil.	1,100	...	2,427	...
Armour and Co. Chl.	98	...	...	...
N. Y. D. M. Co.	18	...	...	...
Shippers	187	24	52	15
Others	1,012	770	171	401
Total	5,224	7,898	18,247	3,304

## WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,083	1,433	4,954	1,932
Dold Pkg. Co.	999	173	1,051	169
Wichita D. B. Co.	...	...	...	...
Dunn-Ostertag	19	...	56	...
Fred W. Dold	107	...	546	...
Sunflower Pkg. Co.	38	...	204	...
Pioneer Cattle Co.	126	...	...	...
Keefe Pkg. Co.	114	...	...	...
Total	3,486	1,906	6,791	2,101

Not including 2,798 hogs and 645 sheep bought direct.

## RECAPITULATION.

### CATTLE.

	Week ended Nov. 4.	Prev. week.	Cor. week.
Chicago	34,043	33,748	40,687
Kansas City	18,103	17,976	17,237
Omaha	15,531	14,862	15,320
East St. Louis	18,682	18,406	11,848
St. Joseph	5,143	4,934	5,357
Sioux City	8,561	8,696	6,930
Oklahoma City	6,990	6,555	5,744
Wichita	3,486	3,638	3,242
Denver	5,531	5,209	4,501
St. Paul	13,760	15,093	15,975
Milwaukee	5,224	4,791	5,549
Indianapolis	7,135	6,171	6,992
Cincinnati	4,098	4,138	4,579
Ft. Worth	6,201	5,900	9,185
Total	152,488	151,549	152,846

### HOGS.

	Week ended Nov. 4.	Prev. week.	Cor. week.
Chicago	52,455	54,502	52,152
Kansas City	13,225	11,813	8,146
Omaha	27,836	23,877	19,005
East St. Louis	48,878	39,633	37,527
St. Joseph	15,073	13,903	10,605
Sioux City	17,285	16,250	11,627
Oklahoma City	10,422	8,520	4,580
Wichita	6,791	6,535	2,321
Denver	7,211	6,283	4,177
St. Paul	56,217	53,710	50,942
Milwaukee	18,247	15,651	14,032
Indianapolis	39,772	42,715	42,647
Cincinnati	19,938	17,508	20,293
Ft. Worth	5,902	5,252	4,028
Total	342,247	315,222	282,092

### SHEEP.

	Week ended Nov. 4.	Prev. week.	Cor. week.
Chicago	20,185	20,418	27,466
Kansas City	26,111	27,043	22,914
Omaha	16,755	11,587	8,874
East St. Louis	12,727	14,947	22,680
St. Joseph	16,068	16,767	13,741
Sioux City	11,166	7,991	9,531
Oklahoma City	2,911	8,322	2,196
Wichita	2,101	1,764	1,416
Denver	7,793	10,197	24,581
St. Paul	23,085	26,025	24,812
Milwaukee	3,304	3,015	4,074
Indianapolis	9,325	9,079	9,211
Cincinnati	2,801	2,457	4,777
Ft. Worth	5,400	7,103	7,359
Total	160,344	172,216	183,632

\*Cattle and calves.

†Not including direct.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Oct. 30	16,979	2,712	15,176	6,450
Tues., Oct. 31	8,540	1,436	18,101	2,819
Wed., Nov. 1	10,376	1,631	21,500	4,308
Thurs., Nov. 2	4,809	1,047	21,994	10,597
Fri., Nov. 3	511	263	11,156	7,863
Sat., Nov. 4	600	200	2,800	2,500

\*Total this week...41,615 7,289 90,717 34,553  
Previous week...41,171 7,296 82,445 34,890  
Year ago...42,262 8,257 100,452 35,242  
Two years ago...42,273 5,982 81,854 46,400

### SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Oct. 30	3,647	169	1,728	1,016
Tues., Oct. 31	3,191	767	1,181	330
Wed., Nov. 1	4,852	296	1,749	31
Thurs., Nov. 2	2,290	221	902	1,136
Fri., Nov. 3	1,105	63	1,991	1,568
Sat., Nov. 4	...	...	200	...

Total this week...14,885 1,518 7,740 4,138  
Previous week...15,055 1,166 5,017 6,818  
Year ago...14,210 1,823 11,511 4,965  
Two years ago...16,053 1,822 14,523 10,996

\*Including 1,076 cattle, 797 calves, 36,816 hogs and 12,310 sheep direct to packers from other points.

†All receipts include direct.

### NOVEMBER AND YEAR RECEIPTS.

Receipts thus far this month and year to date with comparisons:

	1939.	November—	1938.	1939.	1938.
Cattle	16,096	21,822	1,635,719	1,641,062	...
Calves	3,141	4,681	273,324	282,000	...
Hogs	57,440	57,339	3,817,656	3,403,107	...
Sheep	25,293	20,968	2,136,035	2,244,329	...

†All receipts include direct.

### WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lamba.
Week ended Nov. 4	\$ 9.60	\$ 6.70	\$ 3.50	\$ 3.20
Previous week	9.75	6.70	3.50	3.25
1938	12.20	7.50	3.10	3.55
1937	12.10	9.30	3.50	10.15
1936	10.00	9.45	3.50	8.80
1935	9.95	9.10	4.15	9.75
1934	7.55	5.90	1.85	6.00

Av. 1934-1938...\$ 9.85 \$ 8.25 \$ 3.20 \$ 3.65

### SUPPLIES FOR CHICAGO PACKERS.

	Cattle.	Hogs.	Sheep.
Week ended Nov. 4	26,730	82,977	30,395
Previous week	26,343	75,291	28,637
1938	25,142	82,014	46,599
1937	27,012	70,267	29,267
1936	41,675	107,946	50

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 10 centers for the week ended November 4, 1939.

### CATTLE

	Week ended Nov. 4.	Prev. week.	Cor. week.
Chicago <sup>1</sup>	25,978	25,173	26,351
Kansas City <sup>2</sup>	21,238	21,526	21,676
Omaha <sup>3</sup>	12,897	14,840	13,208
East St. Louis	12,299	11,788	12,443
St. Joseph	5,905	6,139	5,195
St. Paul	6,040	6,046	4,563
Wichita <sup>4</sup>	5,092	5,251	4,358
Fort Worth <sup>5</sup>	10,891	5,890	17,741
Philadelphia	1,846	1,535	2,186
Indianapolis	1,821	1,739	1,476
New York & Jersey City	9,980	9,674	9,806
Oklahoma City <sup>6</sup>	9,961	9,427	8,586
Cincinnati	3,998	3,518	3,145
Denver	5,381	5,063	6,026
St. Paul	10,108	11,573	14,121
Milwaukee	4,707	3,967	3,676
Total	147,022	143,119	154,556

<sup>1</sup>Cattle and calves.

### HOGS

Chicago	101,127	101,809	98,521
Kansas City	48,006	42,471	23,556
Omaha	32,868	28,617	20,684
East St. Louis	32,172	48,402	43,116
St. Joseph	18,676	14,374	11,714
St. Paul	20,183	16,185	13,468
Wichita	9,584	8,295	3,087
Fort Worth	5,902	5,232	4,028
Philadelphia	19,040	22,927	18,236
Indianapolis	12,965	15,637	14,821
New York & Jersey City	49,866	47,036	45,328
Oklahoma City	11,373	9,370	5,977
Cincinnati	16,961	14,809	15,972
Denver	6,810	6,490	6,322
St. Paul	56,217	53,710	65,066
Milwaukee	14,579	14,379	11,511
Total	476,029	449,453	400,627

<sup>1</sup>Includes National Stock Yards, East St. Louis, Illinois, and St. Louis, Mo.

### SHEEP

Chicago	10,074	17,051	44,292
Kansas City	26,111	27,943	22,914
Omaha	16,172	16,820	13,105
East St. Louis	12,777	14,120	15,819
St. Joseph	15,704	16,907	13,781
St. Paul	11,144	5,200	6,807
Wichita	2,746	1,764	1,670
Fort Worth	5,400	7,103	7,359
Philadelphia	3,895	3,575	4,597
Indianapolis	3,063	2,854	4,250
New York & Jersey City	56,740	67,385	71,402
Oklahoma City	2,911	3,325	2,106
Cincinnati	3,238	2,111	4,681
Denver	7,814	6,084	11,270
St. Paul	23,695	26,025	24,812
Milwaukee	2,381	1,707	1,217
Total	211,965	222,972	250,102

<sup>1</sup>Not including directa.

## RECEIPTS AT CHIEF CENTERS

Receipts for week ended November 4:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended Nov. 4	251,000	418,000	285,000
Previous week	278,000	389,000	317,000
1938	242,000	394,000	275,000
1937	245,000	336,000	273,000
1936	245,000	435,000	303,000

	Cattle.	Hogs.	Sheep.
At 11 markets:			
Week ended Nov. 4	329,000	329,000	329,000
Previous week	321,000	321,000	321,000
1938	326,000	326,000	326,000
1937	326,000	326,000	326,000
1936	326,000	326,000	326,000
1935	326,000	326,000	326,000

	Cattle.	Hogs.	Sheep.
At 7 markets:			
Week ended Nov. 4	174,000	289,000	194,000
Previous week	190,000	264,000	207,000
1938	158,000	263,000	173,000
1937	168,000	222,000	192,000
1936	167,000	316,000	191,000
1935	198,000	194,000	163,000

## OCTOBER BUFFALO LIVESTOCK

October receipts, shipments and slaughters at Buffalo, N. Y., were:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	13,331	13,394	28,540	70,915
Shipments	7,116	8,900	18,217	50,357
Local slaughters	11,125	4,508	10,076	20,331

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics)

### WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending November 4, 1939	10,578	2,062	2,080
Week previous	10,067	2,690	2,729
Same week year ago	9,602	2,512	2,708
COWS, carcass			
Week ending November 4, 1939	1,049	1,289	2,079
Week previous	1,015	890	2,653
Same week year ago	1,619	1,690	2,843
BULLS, carcass			
Week ending November 4, 1939	383	732	18
Week previous	342	544	15
Same week year ago	463	533	11
VEAL, carcass			
Week ending November 4, 1939	10,192	1,547	956
Week previous	13,516½	1,243	877
Same week year ago	11,975	1,541	1,204
LAMB, carcass			
Week ending November 4, 1939	51,481	17,947	10,906
Week previous	54,089	15,024	22,738
Same week year ago	41,039	15,909	14,404
MUTTON, carcass			
Week ending November 4, 1939	3,928	966	1,563
Week previous	3,001	723	1,167
Same week year ago	1,771	661	885
PORK CUTS, lbs.			
Week ending November 4, 1939	2,622,174	422,490	400,948
Week previous	2,422,704	441,405	313,978
Same week year ago	2,226,867	400,064	351,926
BEEF CUTS, lbs.			
Week ending November 4, 1939	447,992		
Week previous	545,470		
Same week year ago	579,553		

### LOCAL SLAUGHTERS.

	NEW YORK.	PHILA.	BOSTON.
CATTLE, head			
Week ending November 4, 1939	9,630	1,846	
Week previous	9,674	1,535	
Same week year ago	9,805	2,186	
CALVES, head			
Week ending November 4, 1939	14,335	2,309	
Week previous	13,864	2,451	
Same week year ago	16,014	2,773	
HOGS, head			
Week ending November 4, 1939	40,808	10,040	
Week previous	47,038	22,627	
Same week year ago	46,175	18,236	
SHEEP, head			
Week ending November 4, 1939	56,740	8,595	
Week previous	67,385	3,575	
Same week year ago	71,402	4,597	

Country dressed product at New York totaled 2,218 veal, 18 hogs and 465 lambs. Previous week 2,955 veal, no hogs and 314 lambs in addition to that shown above.

## OCTOBER HOGS HEAVIER

Average weight of hogs continued heavier during October than in the same month last year and average prices were lower. Average weights and prices of good butcher hogs and packing sows at the five large markets, as reported by the U. S. Agricultural Marketing Service, were:

	Average Weight	Average Price
	1939 1938	1939 1938
	lbs. lbs.	per cwt. per cwt.
<b>BARROWS AND GILTS.</b>		
Chicago	221 212	\$7.04 \$7.93
Kansas City	212 209	6.68 7.83
Omaha	224 220	6.57 7.67
E. St. Louis	219 210	6.93 8.00
St. Paul	201 199	6.69 7.62
<b>PACKING SOWS.</b>		
Chicago	382 376	6.33 7.47
Kansas City	376 374	5.87 7.11
Omaha	379 362	5.98 7.17
E. St. Louis	380 355	6.12 7.24
St. Paul	378 364	6.07 7.00

Wichita hogs were lighter at 210 lbs. against 214 lbs. a year ago; average weight at Denver at 238 lbs. was the same as last October; at St. Joseph the average of 230 lbs. was 9 lbs. heavier than last year.

## WANT A GOOD MAN?

Watch the Classified Advertisements page for good men.

## CANADIAN LIVESTOCK PRICES

	Week ended Nov. 2.	Last week.	Same week 1938.
<b>STEERS.</b>			
Toronto	\$ 7.25	\$ 7.00	\$ 6.25
Montreal	7.75	8.00	6.00
Winnipeg	7.00	7.25	5.50
Calgary	6.50	6.50	5.50
Edmonton	6.00	6.00	4.50
Prince Albert	5.75	6.00	4.25
Moose Jaw	6.00	6.25	4.50
Saskatoon	6.25	6.25	...
Regina	5.75	5.75	4.75
Vancouver	7.25	7.25	...
<b>VEAL CALVES.</b>			
Toronto	\$11.00	\$11.00	\$10.50
Montreal	10.50	10.50	10.50
Winnipeg	8.00	8.00	7.50
Calgary	6.50	6.50	6.00
Edmonton	7.50	7.50	6.50
Prince Albert	6.50	7.00	5.00
Moose Jaw	6.50	7.00	6.00
Saskatoon	7.50	7.50	6.50
Regina	7.50	7.50	6.50
Vancouver	7.00	...	...
<b>BACON HOGS.</b>			
Toronto	\$ 8.75	\$ 8.75	\$ 8.25
Montreal	9.00	9.00	8.50
Winnipeg	8.25	8.25	8.00
Calgary	8.20	8.10	7.00
Edmonton	8.15	8.15	7.00
Prince Albert	7.95	7.95	7.50
Moose Jaw	8.00	8.00	7.50
Saskatoon	7.95	7.95	7.75
Regina	8.00	8.00	7.50
Vancouver	8.10	...	...
<sup>1</sup> Montreal and Winnipeg hogs sold on a "F. & W." basis; all others "off trucks."			
<b>GOOD LAMBS.</b>			
Toronto	\$ 9.85	\$ 9.75	\$ 8.00
Montreal	9.50	9.50	7.75
Winnipeg	8.50	8.25	6.75
Calgary	7.75	7.75	6.10
Edmonton	7.25	8.00	5.50
Prince Albert	7.25	7.00	5.50
Moose Jaw	7.25	7.50	6.00
Saskatoon	7.50	7.25	5.85
Regina	7.50	7.50	5.75
Vancouver	...	...	...

## On Finding a Formula That Works

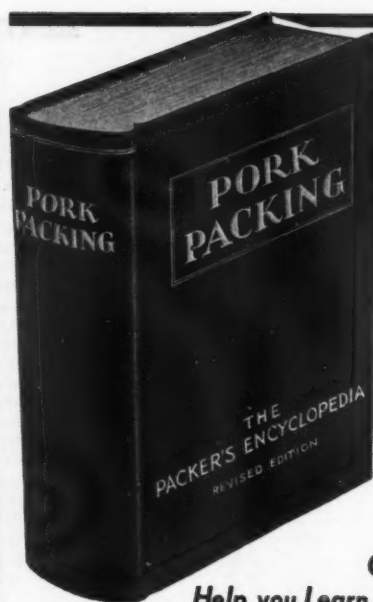


● You work out the best possible formulas to make your products uniformly right. Yet just one ingredient—salt—often taken too much for granted, can be an offender that upsets both formula and products, because salt purity can vary much more than you may realize. Why take the risk?

As America's oldest refiners of pure salt, we have so thoroughly standardized Worcester quality that *uniform purity* is a certainty. Stick to Worcester Salt and you will have one ingredient that will never cause you worry, *for every pound is always like the last.*

Remember, too, that a very important part of the duties of our laboratory men is to work with you and for you whenever you have any special requirement. **WORCESTER SALT COMPANY, America's Oldest Refiners of Pure Salt, 40 Worth Street, New York, U.S.A.**

# Worcester Salt



### - CONTENTS -

Buying, Killing, Handling Fancy Meats, Chilling and Refrigeration, Cutting, Trimming, Cutting Tests, Making and Converting Pork Cuts, Lard Manufacture, Provision Trading Rules, Curing Pork Meats, Soaking and Smoking, Packing Fancy Meats, Sausage and Cooked Meats, Rendering Inedible Products, Labor and Cost Distribution, and Merchandising.

Let this  
Operating Manual

Help you Learn more, **EARN** more!

PRICE  
**\$6.25**  
POSTPAID  
Foreign:  
U. S. Funds

"PORK PACKING" is the book that has the answer to every question on pork packing. Get it! Read its 360 pages crammed full of valuable, essential information, and increase the efficiency of yourself and your company. Order your copy today!

## THE NATIONAL PROVISIONER

407 South Dearborn Street - - - - Chicago, Illinois

Reprints of Articles on  
Efficiency in the Meat Plant,  
Operating Costs  
and Accounting Methods

Published in

## THE NATIONAL PROVISIONER

may solve the problems that are vexing  
you. Write today for list and prices.

CALL US IN AS "SEASONING SPECIALISTS  
TO THE PACKING TRADE"

A "specialist" should have certain exceptional qualifications. We know and believe we have a right to this title on the basis of: 1. Many years of experience. 2. Unsurpassed laboratory and experimental facilities. 3. A policy of using only the choicest natural spices. 4. A reputation for absolute integrity.

Let us consult with you on a seasoning formula to improve the sale of *all* your meat specialties. Consultation free. No obligation. Write or wire.



## H. J. MAYER & SONS CO.

6819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS

Canadian Sales Office: 159 Bloor Street, Toronto. Canadian Plant: Windsor, Ontario.



## OCTOBER LIVESTOCK PRICES COMPARED

October livestock prices at Chicago, as reported by U. S. Dept. of Agriculture:

SLAUGHTER CATTLE AND VEALERS.				HOGS.			
	Oct., 1939.	Sept., 1939.	Oct., 1938.		Oct., 1939.	Sept., 1939.	Oct., 1938.
<b>Steer—</b>				<b>Barrows and Gilts—</b>			
Choice, 750-900 lbs.	\$10.88	\$10.98	\$11.07	Good and Choice,			
900-1100 lbs.	10.64	10.98	11.78	120-140 lbs.	\$ 6.12	\$ 6.79	....
1100-1300 lbs.	10.44	10.88	12.10	140-160 lbs.	6.50	7.25	\$ 7.58
1300-1500 lbs.	10.22	10.84	12.38	160-180 lbs.	6.75	7.58	7.77
Good, 750-900 lbs.	9.94	10.21	9.78	180-200 lbs.	6.97	7.89	7.89
900-1100 lbs.	9.66	10.18	9.93	200-220 lbs.	7.07	8.02	7.99
1100-1300 lbs.	9.48	10.07	10.20	220-240 lbs.	7.12	8.04	8.08
1300-1500 lbs.	9.80	10.00	10.50	240-270 lbs.	7.11	8.00	} 8.07
Medium, 750-1100 lbs.	8.56	8.89	7.90	270-300 lbs.	7.04	7.79	
1100-1300 lbs.	8.26	8.77	8.16	300-330 lbs.	6.88	7.53	} 7.95
Common, 750-1100 lbs.	7.12	7.80	6.68	330-360 lbs.	6.71	7.32	
<b>Steers, helpers and mixed—</b>				Medium,			
Choice, 500-750 lbs.	10.89	10.89	10.80	160-220 lbs.	6.59	7.03	7.82
Good, 500-750 lbs.	10.14	10.04	9.36	<b>Sows—</b>			
<b>Helpers—</b>				Good and Choice,			
Choice, 750-900 lbs.	10.88	10.88	10.87	270-300 lbs.	6.02	7.28	....
Good, 750-900 lbs.	10.09	10.06	9.35	300-330 lbs.	6.53	7.09	....
Medium, 500-900 lbs.	8.61	8.64	7.71	330-360 lbs.	6.43	6.95	....
Common, 500-900 lbs.	6.96	7.04	6.16	Good,			
<b>Cows—All weights—</b>				360-400 lbs.	6.30	6.82	} 7.37
Good	6.81	7.24	6.82	400-450 lbs.	6.16	6.65	
Medium	6.14	6.40	6.11	450-500 lbs.	6.02	6.49	} 7.18
Cutter and Common	5.24	5.48	....	Medium,			
Canner	4.28	4.52	....	250-500 lbs.	5.92	6.41	6.92
<b>Bulls (yearlings excluded)—</b>				<b>Pigs (slaughter)—</b>			
All weights—				Medium and Good,			
Beef, Good	7.11	7.45	6.73	80-120 lbs.	5.66	6.40	....
Sausage—Good	7.05	7.30	....	<b>LAMBS AND SHEEP.</b>			
Sausage—Medium	6.57	6.70	....	Spring lambs—			
Sausage—Cutter and Common	5.96	6.00	....	Choice <sup>1</sup>	....	....	....
<b>Vealers—All weights—</b>				Good and Choice <sup>2</sup>	....	9.73	....
Good and Choice	10.91	11.22	10.48	Medium and Good <sup>3</sup>	....	8.89	....
Common and Medium	9.61	9.91	....	Common	....	7.62	....
Cull	8.00	8.14	....	<b>Lambs—</b>			
<b>Calves—400 lbs. down—</b>				Choice <sup>1</sup>	....	....	8.41
Good and Choice	8.50	8.65	7.56	Good and Choice <sup>2</sup>	....	9.52	8.08
Common and Medium	7.25	7.32	5.68	Medium and Good <sup>3</sup>	....	8.68	7.06
Cull	6.00	6.00	....	Common	....	7.46	5.77

<sup>1</sup> Closely sorted. <sup>2</sup> Lots averaging within top half of Good grade. <sup>3</sup> Lots averaging within top half of Medium grade.

## OCTOBER LIVESTOCK REVIEW

Hog marketings during October were considerably larger than in the same month a year ago and for the first time since 1932 were about the same as the 1929-33 average. Cattle and lamb marketings were somewhat below those of last year and calf receipts were about at the level of a year ago.

Runs of Western range cattle at Chicago were the smallest in over 40 years and bulk of the steers went to Corn Belt feedlots for finish. Supply of heavy fancy steers was good; quality light-weights were at a premium and few plain steers were available. General quality of hog receipts showed considerable improvement. There was wide fluctuation in price, influenced largely from the demand side, and a significant drop in the percentage of sows marketed. Proportion of packing sows marketed at Chicago during much of the month was around 15 per cent. October marketings usually include a considerably higher percentage of sows.

Average weight of cattle at Chicago for October was 1,035 lbs., the heaviest for any month of 1939. The calf average at 153 lbs. also was highest. Hogs averaged 249 lbs. and sheep 83 lbs.

Average price of native steers at Chicago was \$9.75 against \$10.30 in September, \$10.55 a year earlier and \$12.80 in October, 1937. Average price of canners and cutters was \$4.60 against \$4.95

in September, \$4.40 a year ago and \$4.20 two years ago. The hog average was \$6.85 against \$7.55 in September, \$7.90 a year ago, and \$10.10 in the same month two years ago. Lambs at \$9.30 were well above October, 1938 when the average was \$8.15, but below the \$10.10 average of 1937.

## AK-SAR-BEN WINNERS' PRICES

Cudahy Packing Co. paid 23c per lb. for the grand champion barrow of the Ak-sar-ben show, held at the Omaha stock yards recently. Total cost of the hog, a Berkshire weighing 250 lbs., was \$57.50. The reserve champion, a Chester White, brought 17½c per lb. Armour and Company made the top bid on the champion market litter with the 12 Poland Chinas selling for 8½c per lb. Swift paid \$7.60 per cwt. for the second place litter. The four large packers bought all show hogs, except the reserve champion, at a total cost of \$4,537.

The Stock Yards 400 Club bought the grand champion steer, a 1020-lb. Hereford, paying \$1 per lb. The reserve champion, a 920-lb. Angus, brought 50c per lb. The grand champion load, consisting of 940-lb. Angus yearlings, went to Cudahy at \$13.75 per cwt., and the prize 2-year olds, also Angus, were bought by Cudahy. The reserve grand champions were 984-lb. Herefords and were bought by Armour and Company.

YOUR GRACIOUS HOST  
FROM COAST TO COAST



The Gotham



The Drake

The Blackstone



The Town house



Bellevue Biltmore

A.S. KIRKEBY, Managing Director

KIRKEBY  
HOTELS

## RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grades of other meats in mostly cash and carry stores.

	NEW YORK.				CHICAGO.			
	Oct. 31, 1939.	Oct. 31, 1939.	Oct. 31, 1939.	Oct. 31, 1939.	Oct. 31, 1939.	Oct. 31, 1939.	Oct. 31, 1939.	Oct. 31, 1939.
<b>Beef:</b>								
Porterhouse steak	.44	.46	.56	.48	.45	.49		
Sirloin steak	.38	.40	.48	.39	.35	.41		
Round Steak	.38	.38	.47	.35	.34	.36		
Rib roast, 1st 6 cuts	.30	.32	.40	.30	.31	.34		
Chuck roast	.24	.24	.32	.23	.24	.25		
Plate beef	.15	.15	.22	.15	.14	.16		
<b>Lamb:</b>								
Legs	.27	.26	.30	.25	.26	.29		
Loins chops	.37	.38	.42	.35	.41	.40		
Rib chops	.32	.32	.37	.35	.35	.36		
Stewing	.12	.12	.15	.15	.15	.16		
<b>Pork:</b>								
Chops, center cuts	.34	.33	.39	.30	.31	.35		
Bacon, strips	.30	.36	.42	.27	.32	.39		
Bacon, sliced	.33	.39	.48	.34	.38	.49		
Hams, whole	.28	.30	.33	.27	.29	.29		
Picnics, smoked	.20	.21	.27	.19	.21	.28		
Lard	.14	.14	.19	.11	.12	.17		
<b>Veal:</b>								
Outlets	.45	.44	.50	.40	.40	.40		
Loins chops	.37	.37	.42	.35	.36	.34		
Rib chops	.31	.32	.36	.30	.32	.30		
Stewing (breast)	.18	.18	.20	.15	.16	.16		

## Air-Conditioned Smokehouses

(Continued from page 11.)

age of shrink in products smoked. These results are typical of everyday practice in air-conditioned smokehouses and any packer or sausage manufacturer should be able to duplicate them consistently when workmen have become familiar with the apparatus and its method of operation.

Although the smokehouse temperature curve was not ideal—that is, the automatic temperature regulating instruments were not set at the start of the operation to give best results—the temperature of the meats increased at a practically constant rate and the end point temperature variation in the meats was quite small. When the proper smokehouse temperature is maintained, an end point temperature variation in the meat of not greater than 3 degs. F. is not difficult to obtain.

## Meat Research Meeting

(Continued from page 10.)

"We know that cattle and sheep of the same line of breeding may differ in the efficiency with which they utilize feed, in the proportion of the more valuable meat cuts and other particulars," he said, "and we have learned that it is possible to perpetuate these and other qualities through proper breeding. Our problem as workers in this field is to measure the characteristics so that the breeder may produce the kind of animals he wants and so that the consumer may be furnished with the kind of meat he prefers."

Latest developments in processing and scientific meat cookery were brought out at the conference. Reports were made on the progress achieved in determining the influence of such factors as breed,

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Agricultural Marketing Service at Chicago and Eastern markets on November 8, 1939.

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
<b>STEERS, Choice<sup>1</sup>:</b>				
400-500 lbs.	\$17.00@18.00		\$16.50@17.50	\$17.50@18.00
500-600 lbs.	16.00@17.50		16.00@17.00	17.00@17.50
600-700 lbs.	15.00@16.50	\$15.50@16.50	16.00@17.00	16.50@17.00
700-800 lbs.	15.00@16.00	15.00@16.50		
<b>STEERS, Good<sup>1</sup>:</b>				
400-500 lbs.	16.00@17.00		14.50@16.50	15.50@17.00
500-600 lbs.	15.00@16.00		14.00@16.00	15.00@16.50
600-700 lbs.	14.00@15.00	14.00@15.50	14.00@16.00	15.00@16.50
700-800 lbs.	14.00@15.00			
<b>STEERS, Commercial<sup>1</sup>:</b>				
400-600 lbs.	13.00@15.00		12.50@14.50	13.00@15.00
600-700 lbs.	12.50@14.00	12.50@14.00	12.50@14.00	13.00@15.00
<b>STEERS, Utility<sup>1</sup>:</b>				
400-600 lbs.	11.50@13.00	11.50@12.50	11.50@12.50	
<b>COW (all weights):</b>				
Commercial	11.50@13.00	11.50@12.50	11.50@12.50	12.50@13.00
Utility	10.00@12.00	11.00@11.50	10.50@11.50	11.50@12.50
Cutter	9.50@10.00	10.50@11.00	10.00@10.50	11.00@11.50
Canner	9.00@9.50			
<b>Fresh Veal and Calf:</b>				
<b>VEAL (all weights):</b>				
Choice	15.00@16.00	16.00@17.00	16.00@17.50	16.00@17.50
Good	14.00@15.00	14.50@16.00	14.50@16.00	15.00@16.00
Medium	12.00@14.00	13.00@14.50	13.00@14.50	13.00@15.00
Common	11.00@12.00	11.50@13.00	11.50@13.00	12.00@13.00
<b>CALF (all weights):</b>				
Choice			13.00@14.00	13.00@14.00
Good	13.00@14.00		12.00@13.00	12.00@13.00
Medium	12.00@13.00		11.00@12.00	11.00@12.00
Common	11.00@12.00			
<b>Fresh Lamb and Mutton:</b>				
<b>LAMBS, Choice:</b>				
38 lbs. down	16.50@17.50	17.00@18.00	18.00@18.50	17.50@18.50
39-45 lbs.	16.50@17.50	17.00@17.50	17.50@18.00	17.00@18.00
46-55 lbs.	16.00@17.00	16.00@17.00	17.00@17.50	16.00@17.00
<b>LAMBS, Good:</b>				
38 lbs. down	15.50@16.50	16.50@17.50	17.00@18.00	17.00@17.50
39-45 lbs.	15.50@16.50	16.00@17.00	16.50@17.50	16.50@17.00
46-55 lbs.	15.00@16.00	15.50@16.50	16.00@17.00	16.00@16.50
<b>LAMBS, Medium:</b>				
All weights	13.50@15.00	14.00@15.50	14.50@16.00	14.50@16.00
<b>LAMBS, Common:</b>				
All weights	12.00@13.50	12.50@14.00	12.50@14.50	
<b>MUTTON (Ewe), 70 lbs. down:</b>				
Good	7.00@8.00	8.00@9.00	7.00@8.00	
Medium	6.00@7.00	6.50@8.00	6.00@7.00	
Common	5.00@6.00	5.50@6.50	5.00@6.00	
<b>Fresh Pork Cuts:</b>				
<b>LOINS:</b>				
8-10 lbs.	13.50@15.00	15.50@16.50	14.50@15.50	15.00@16.50
10-12 lbs.	13.50@15.00	15.50@16.50	14.50@15.50	15.00@16.50
12-15 lbs.	13.00@14.00	15.50@16.50	14.50@15.50	15.00@16.00
16-22 lbs.	12.00@12.50	14.00@15.50	13.00@13.50	13.50@14.50
<b>SHOULDERS, Skinned, N. Y. Style:</b>				
8-12 lbs.	11.00@12.00		12.50@14.00	13.00@14.50
<b>PICNICS:</b>				
6-8 lbs.	10.00@11.00	12.00@13.00		
<b>BUTTS, Boston Style:</b>				
4-8 lbs.	12.00@13.00		14.50@16.00	15.00@16.50
<b>SPARE RIBS:</b>				
Half Sheets	11.50@12.50			
<b>TRIMMINGS:</b>				
Regular	7.50@9.00			

<sup>1</sup> Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup> "Skin on" at New York and Chicago. <sup>3</sup> Includes sides at Boston and Philadelphia.

age and type of meat animals and feeding methods on meat quality and palatability.

States represented by the college and university delegates attending the conference included Florida, Georgia, Illinois, Indiana, Iowa, Kansas, Louisiana, Maryland, Michigan, Minnesota, Missouri, Nebraska, New York, North Carolina, North Dakota, Ohio, South Dakota, Texas and West Virginia.

## DOG FOOD IMPORTS DROP

There was a considerable decrease in imports of dog food into the United States during September from the volume of earlier months. September receipts were only 111,900 lbs. compared with 221,948 lbs. in August and 431,099 lbs. in July. For the first nine months of 1939 imports of dog food totaled 3,649,604 lbs., most of which came from Argentina.

## Value of Appraisals

(Continued from page 9.)

levels of many years past, state of the art, its rate of development, current prices of present-day equipment of like nature and capacity, work the equipment is called upon to do, and surroundings in which it must do its work.

Rate of depreciation is not necessarily fixed for two identical machines. Although built to the same specifications and alike in all respects, one may be used in a sheltered location while the other may be in a place where every destructive agency can attack it. Obviously, one will greatly outlast the other. The determination of true value depends, therefore, on a great many things. The weighted value of each of these factors must be used in determining the sound value of the equipment.

Sound value is an instantaneous value only. At any instant the value of equipment is its present worth, but only for that instant. Value will have changed the next instant. Every appraised value, therefore, must be tied in with a certain definite date. Subsequent appraisals must be dated to bring values up to that date.

Useful life of a piece of equipment usually sets its rate of depreciation. A 10-year life determines a rate of 10 per cent; a 20-year life, a rate of 5 per cent. These values are determined mostly by observation and experience and are, therefore, empirical. There is no absolute, fixed rate of depreciation or length of life for anything. Hence, experience is the only criterion.

### Uses for Appraisals

An appraisal is a great aid to the businessman. It enables him to know the sound value of his assets at any time and is a worthwhile tool under many circumstances. It is a valuable instrument in the case of insurance protection since it prevents over-insurance of assets, the payment of high premiums on excess valuations. Moreover, when a fire loss occurs, adjustment is a matter of minutes instead of hours and days. An appraisal eliminates arguments and most often works to the benefit of the insured. Fire and casualty insurance companies pay losses only on the sound value of the property at the time of its destruction. An appraisal, once made, is easily brought down to date of destruction.

An appraisal, readily available at the time of an emergency, is the medium for settling differences of opinion between insurer and insured.

### Aids in Selling Equipment

It also helps in buying and selling second-hand equipment. Usually the buyer wishes to pay as little as possible, while the seller holds out for a high price. Both can be satisfied by an appraisal made by a disinterested third party. A purchaser is entitled to get a piece of used equipment at a price which will enable him to use the machine and

produce each unit of product for not more than the average unit cost of production during the entire life of the equipment. In other words, the purchaser should be required to pay only for the remaining life of the machine.

The seller is justified in asking only the sound value of the equipment as of the day of actual sale. This sound value includes the scrap value. When the sale is made the seller will have the sound or present value of the equipment, and the earnings of the equipment up to the time he disposes of it. He may then purchase a new machine. If he pays more for a new machine than for the old one, he increases his capital set-up, or he may write off the difference as a loss. If he can buy the new machine for less, he has made a profit.

In a subsequent article it will be shown how an appraisal saves money for the man who has had the foresight to provide himself with this instrument.

## NEW MEAT RECIPE BOOK

The 1940 meat recipe book of the National Live Stock and Meat Board, published as a service to the meat trade, is just off the press and is available at actual cost. While the new book is designed for year 'round distribution, it is especially appropriate for the meat dealer to give away at Christmas.

With the dealer's name and his market

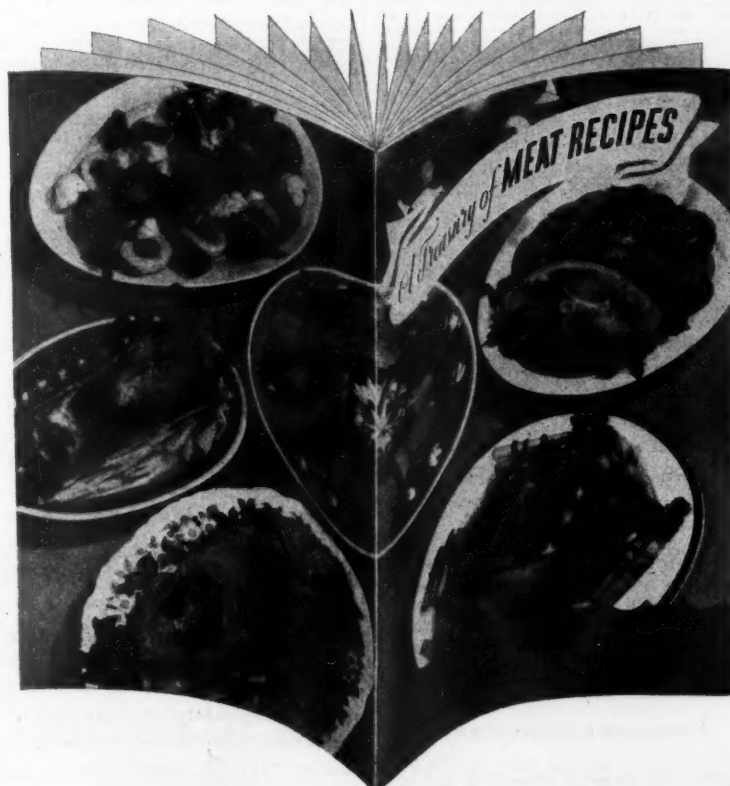
promotion printed on the cover in the space set aside for this, the book should provide effective good-will advertising, for its 40 pages are filled with new and practical meat recipes and other meat information that every housewife will treasure. Title of the new publication is "A Treasury of Meat Recipes."

The cover of the new book reproduces, in full, natural colors, six attractive meat dishes, including a standing rib roast, a baked half ham, a cold meat platter, lamb chop and sausage grill, pork loin roast, and leg of lamb. A color panel 5¼ in. wide and 1¼ in. high at the bottom of the front cover is the space for imprinting name, etc.

The interior of the book is equally attractive with color decorations and illustrations throughout. Seven full-page pictures of taste-tempting meat dishes appear in black and white. In addition to a wide assortment of new and practical recipes (beef, veal, pork, lamb, bacon, sausage, specialties, cakes and pies), the book gives important information about meat that every housewife should know.

There are simple directions for the six basic meat cookery methods, facts on the food elements found in meat, diagrams on carving, and meat menus.

Sample copies of the 1940 book, with information as to price in quantity, can be secured by writing the National Live Stock and Meat Board, 407 So. Dearborn st., Chicago.



### MEAT BOARD'S 1940 RECIPE BOOK NOW AVAILABLE

New 1940 meat recipe book of the National Live Stock and Meat Board is now ready for distribution.



# Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

## Position Wanted

### Sales Department

Several years' experience as branch house manager for large packer, beef manager with Middle West packer, and special beef salesman with Eastern packer. Also buyer for large meat chain and food buyer for state institutions. Can handle help. W-726, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Sausagemaker

First class sausagemaker—can also cure and bone—is looking for a steady position. W-730, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Casing Foreman

Position wanted by hog and sheep casing foreman 42 years old. 24 years experience. Understands all operations. Capable of taking complete charge of department. Also some beef casing experience. W-729, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Superintendent

Long practical experience all plant operations, slaughter to sales, large and small plants, efficient with labor, good references from large packers, now available. seeks new connection, will go anywhere. Might consider position as manager for slaughter and locker plant. W-732, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Rendering Operator

Position wanted by dry rendering operator with steam engineer's license. Can operate plant economically and get results. Produce quality products. Several years' experience, packing house and dead stock. Married. Will go anywhere. Best references. W-735, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Sausage Foreman

Have had many years' experience as sausage foreman in both large and small plants and have excellent references from former employers. Good on loaves and can make Kosher sausage also. Location immaterial. John Astala, 723 W. North Ave., 3rd Floor Rear, Chicago, Ill.

### Kosher Sausagemaker

Ten years' experience on full line Kosher Sausage and loaves, meat chopping, smoking, curing. Chili and barbecue expert. Can produce highest quality products. Capable taking full charge. Employed same plant ten years. Desire change. Age 34 years. references. W-736, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Men Wanted

### Investment Opportunity

Small Ontario packing plant in strategic location, with excellent connection and outstanding product, would like to contact immediately a man with capital, or would consider employment with investment if capable of handling some duty. W-719, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Sausage Foreman

Experienced, reliable sausagemaker capable of acting as working foreman is wanted for plant in New England. W-725, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Eastern Salesman Wanted

Salesman familiar greater New York territory. Experienced provisions and cheese. State age, experience, and starting weekly salary. Only written applications considered. J. S. Hoffman Co., Inc., 179 Franklin St., New York, N. Y.

### Meat Canner

Young man with meat and sausage canning experience wanted. Here's a real opportunity for the right man to develop with a progressive company. Give age, experience and full details. W-734, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

## Equipment for Sale

### The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

### Specials

5—9'x19' Revolving Degreasing Percolators.  
1000 Feet Drag or Scraper Conveyor.  
Dopp, Aluminum & Copper Kettles, 30 gal. and up.  
B. & S. Digesters, Kettles, Tankage Dryers.  
1—Brecht 18" Filter Press.  
1—Brecht 1000-lb. Meat Mixer.  
1—Brecht 44" dia. 6 knife Silent Cutter.  
2—Brecht 200-lb. Stuffers, without tubes.  
2—Fat Cutters.  
2—Ice Crushers.  
1—Brecht Enter. No. 156 Grinder.  
1—35-gal. Kneading and Meat Mixing Machine.  
1—Approx. 200 gal. Monel Metal Kettle.  
1—Kane 5 H.P. Gas Boiler.  
Send for "Consolidated News" listing our large stock. Send us your inquiries—we desire to serve you. We buy and sell from a single item to a complete plant.  
CONSOLIDATED PRODUCTS CO., INC.  
14-19 Park Row, New York City.

### Wholesale Jobbing Equipment

For sale in Boston approximately 2,000 ft. meat rail complete with hangers, switches and cross-overs; 1 abattoir scale, track scales with Weightographs, 2 conveyors, several hundred hooks, several meat trucks. Also, 2 York 9x9 double compressors complete with coils, condensers and receiver. Address: P. O. Boston 1953, or Phone—Geneva 2000, Mr. E. V. Martin.

### CLASSIFIED "ADS" PAY

## Equipment Wanted

### Rendering Machinery

Wanted for user, Hydraulic Curb Press and Pump; Rotary Dryer; Kettles; 2-Filter Presses; Evaporator; Cooker; Lard Cooling Roll. What have you to offer. W-718, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

## Business Opportunities

### Sausage Plant for Sale

Excellent opportunity to buy Chicago sausage plant and land. Plant is 100 by 75 on 4 lots, with 4 vacant lots adjoining to allow for expansion. Capacity 100,000 lbs. weekly. Modern equipment and ample cooler space. Owners wish to retire. For details write FS-708, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

### Packinghouse For Sale

In San Jose, California, packing plant and slaughterhouse, with up-to-date hog killing plant. Enough corrals to feed 1500 head of cattle. Two railroads right in yards. Complete slaughterhouse and hog killing machinery. Clover Realty Co., 522 Clay St., San Francisco, Calif.

### Locker Plant

FOR SALE: Established refrigerated locker plant in fine farming community in Michigan. York equipment throughout. Good building and excellent location. Terms to responsible purchaser. Inquire Michigan Refrigerated Locker Co., 303 Muskegon Bldg., Muskegon, Mich.

### Packing Plant For Sale

Excellent opportunity to buy a well established profitable business in Middle West. Strategic location, excellent shipping facilities, ample cooling rooms, large yards, scales. Reason for selling, absentee ownership. Write or wire FS-731, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### Distributing Business

For Sale: Prosperous wholesale meat distributing business. All equipment in A-1 condition. Excellent opportunity for one who knows this business. For further information write to FS-733, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Dispose of your surplus  
equipment through  
THE NATIONAL PROVISIONER  
"Classified" ads.

# OLD PLANTATION SEASONINGS

## Its Flavor Sells Sausage

BLENDED TO FIT YOUR PRODUCT—NATIONALLY USED  
IN LEADING SAUSAGE PLANTS—SAMPLES ON REQUEST

Exclusive MANUFACTURERS

A. C. LEGG PACKING CO., Inc., BIRMINGHAM, ALA.

### THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

### Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.

### GEO. H. JACKLE

Broker

Offerings Wanted of:  
Tankage, Blood, Bones, Cracklings, Hoofs  
405 Lexington Ave. New York City

### BEMIS PARCHMENT-LINED BAGS

BEMIS BRO. BAG CO. • ST. LOUIS • BROOKLYN

Sales-makers for  
sausage. Neat, beau-  
tifully printed, more  
economical to fill.  
Send for sample.

### PATENT CASING COMPANY

Manufacturers of

### PATENT SEWED CASINGS

MADE UNDER SOL MAY METHODS

617-23 West 24th Place

Chicago, Illinois



### GRINDER PLATES AND KNIVES

C. D. Reversible Plates, O. K. Knives with changeable blades and C. D. TRIUMPH Knives with changeable blades are used throughout the meat packing and sausage manufacturing field. C. D. equipment lasts longer, works better; plates will not crack, break or chip at cutting edges. Write the "Old Timer," Chas. W. Dieckmann, for complete details and prices of C. D. and O. K. knives, plates, sausage linking gauges, stock feed worms, studs, etc.

### THE SPECIALTY MFRS. SALES CO.

2021 Grace Street Chicago, Illinois

### THE CASING HOUSE BERTH. LEVIE & Co., INC.

ESTABLISHED 1882

NEW YORK  
BUENOS AIRES

CHICAGO  
AUSTRALIA

LONDON  
WELLINGTON

## Oppenheimer Casing Co.

Importers **SAUSAGE CASINGS** Exporters

CHICAGO, U. S. A.

New York, London, Hamburg, Sydney, Toronto, Wellington, Buenos Aires, Tientsin



**BEEF • PORK • VEAL • LAMB  
CANNED FOODS**

**HAMS • BACON • LARD • SAUSAGE**

*We specialize in carlot beef sales*

**JOHN MORRELL & CO.**

General Offices: OTTUMWA, IOWA

Packing Plants: OTTUMWA, IOWA; SIOUX FALLS, SOUTH DAKOTA; TOPEKA, KANSAS

**THE E. KAHN'S SONS CO.**  
CINCINNATI, O.

**"AMERICAN BEAUTY"  
HAMS AND BACON**

**Straight and Mixed Cars of Beef,  
Veal, Lamb and Provisions**

*Represented by*

NEW YORK PHILADELPHIA WASHINGTON BOSTON  
H. L. Woodruff Earl McAdams Clayton P. Lee P. G. Gray Co.  
437 W. 13th St. 38 N. Delaware Av. 1106 F. St. S. W. 148 State St.



*Philadelphia Scrapple a Specialty*

**John J. Felin & Co., Inc.**

4142-60 Germantown Ave., Philadelphia, Pa.

New York Branch: 407-09 West 13th St.

**HAMS • BACON • LARD • DELICATESSEN**



**PORK PRODUCTS—SINCE 1876**  
**The H. H. MEYER PACKING CO.**  
Cincinnati, Ohio

HAVE YOU ORDERED  
**The MULTIPLE BINDER**  
FOR YOUR 1939 COPIES OF  
**THE NATIONAL PROVISIONER**

*A complete volume of 26 issues can be easily kept for future reference in this Binder.*

**KINGAN'S RELIABLE**

**HAMS • BACON • LARD • SAUSAGE  
CANNED MEATS • OLEOMARGARINE  
CHEESE • BUTTER • EGGS • POULTRY**

*A full line of Fresh Pork • Beef • Veal  
Mutton and Cured Pork Cuts*

*Hides • Digester Tankage*

**KINGAN & CO.**

**PORK AND BEEF PACKERS**

Main Plant, Indianapolis

Established 1845

**Rath's**  
*from the Land O'Corn*

**BLACK HAWK HAMS AND BACON  
PORK - BEEF - VEAL - LAMB**

*Straight and Mixed Cars of Packing House Products*  
**THE RATH PACKING CO. WATERLOO, IOWA**



**Fearn  
Laboratories, Inc.**

*Manufacturers of Fine Food Specialties*

Telephone Armitage 3696

701-707 North Western Ave.  
Chicago, Ill.



**HORMEL**  
COOL FOOD

Main Office and Packing Plant  
Austin, Minnesota



We  
Solicit

Carload  
Shipments

Genuine Tenderized Ham  
Gem Hams • Nuggets • Rollettes  
Tenderized Canned Ham  
Select Bacon Sausage Products  
**THE Tobin PACKING CO., INC.**  
FORT DODGE, IOWA

**Wilmington Provision Company**  
**TOWER BRAND MEATS**

*Slaughterers of Cattle, Hogs,  
Lambs and Calves*

U. S. GOVERNMENT INSPECTION  
WILMINGTON DELAWARE



**Liberty  
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple  
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

**A COMPLETE VOLUME**

of 26 issues of THE NATIONAL PROVISIONER can be easily filed for reference to items of trade information or trade statistics by putting them in our



**New Multiple Binder**

Simple as filing letters in an ordinary file. Looks like a regular bound book. Cloth board cover and name stamped in gold. Sold at cost to subscribers at \$1.50 plus 20c postage. Send us your order today.

No key, nothing to unscrew. Slip in place and they stay there until you want them.

**THE NATIONAL PROVISIONER** 407 South Dearborn St. Chicago, Ill.

**HONEY BRAND**

Hams - Bacon  
Dried Beef

**HYGRADE'S**

Original West  
Virginia Cured Ham  
Ready to Serve

**HYGRADE'S**

Frankfurters in  
Natural Casings

**HYGRADE'S**

Beef - Veal  
Lamb - Pork



**CONSULT US BEFORE  
YOU BUY OR  
SELL**

*Domestic and Foreign  
Connections  
Invited!*

**HYGRADE FOOD PRODUCTS CORP.**

30 Church Street, New York, N. Y.

**HUNTER PACKING COMPANY**

East St. Louis, Illinois

**STRAIGHT AND MIXED CARS OF BEEF AND PROVISIONS**

NEW YORK  
OFFICE

410 W. 14th Street



Representatives:  
William G. Joyce  
Boston, Mass.

F. C. Rogers Co.  
Philadelphia, Pa.

**Superior Packing Co.**

Price Quality Service

Chicago



St. Paul

**DRESSED BEEF  
BONELESS BEEF and VEAL**

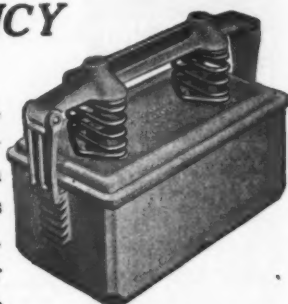
Carlots

Barrel Lots

# ADELMANN EQUIPMENT

## EFFICIENCY PLUS

.... Plus a finer, juicier, better looking product—a product that brings greater sales volume. And this at a lower cost comes with the high efficiency that has made ADELMANN equipment the outstanding favorite with meat packers.



**Liberal Trade-In Allowances.** Send today for schedule of liberal trade-in allowances and valuable booklet containing helpful hints and listing the complete ADELMANN line.

*"Adelmann—The kind your ham makers prefer"*

## HAM BOILER CORPORATION

Office and Factory—Port Chester, N. Y.  
CHICAGO OFFICE: 332 S. MICHIGAN AVE.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto

Make the

## NEW PORK ROLL with ZIPP CASINGS OF VEGETABLE PARCHMENT

Here's pork sausage meat packaged in a casing that "breathes" and keeps the product fresh longer than any other method. More sanitary than bulk sausage meat and easier for the retailer to sell, identifiable with your printed trade mark . . . and all for  $\frac{1}{2}$ ¢ per pound!

The ZIPP Pork Roll is one of the six new uses for ZIPP Casings which *sipp* off clean as a whistle. It gives you a good-looking, *salable* product . . . and helps the flavor too. Sausage meat smokes perfectly in ZIPP Casings. We'd like to show you this . . . and other ZIPP Products . . . with a demonstration in your own plant.



WRITE FOR  
COMPLETE  
INFORMATION

Manufactured by

**IDENTIFICATION, INC.**

4541 N. Ravenswood Ave., Chicago, Ill. Phone: LONGbeach 3227

## ADVERTISERS

in this issue of The National Provisioner

Allbright-Nell Co.....	Third Cover
Armour and Company.....	8
Armstrong Cork Co.....	20
Bemis Bro. Bag Co.....	45
Callahan, A. P. & Co.....	30
Cincinnati Butchers' Supply Co.....	35
Cudahy Packing Co.....	45
Fairbanks Morse & Co.....	5
Fearn Laboratories, Inc.....	46
Felin, John J. & Co., Inc.....	46
Ford Motor Co.....	6
Foxboro Co., The.....	26
Gardner-Richardson Co., The.....	16
Griffith Laboratories, The.....	35
Ham Boiler Corp.....	48
Hormel, Geo. A., & Co.....	47
Hunter Packing Co.....	47
Hygrade Food Products Corporation.....	47
Identification, Inc.....	48
Jackle, Geo. H.....	45
Kahn's, E., Sons Co.....	46
Kennett-Murray & Co.....	36
Kingan & Co.....	46
Kirkeby Hotels.....	41
Legg, A. C., Packing Co., Inc.....	45
Levi, Berth. & Co., Inc.....	45
Mayer, H. J., & Sons Co.....	40
McMurray, L. H.....	36
Meyer, H. H. Packing Co.....	46

While every precaution is taken to insure accuracy

## f The National Provisioner



Mitts & Merrill.....	28
Morrell, John, & Co.....	46

Omaha Packing Co.....	Fourth Cover
Oppenheimer Casing Co.....	45

Pacific Lumber Co.....	49
Patent Casing Company.....	45

Rath Packing Company.....	46
Rogers, F. C., Co.....	35

Smith's Sons Co., John E....	Second Cover
Specialty Mfrs. Sales Co.....	45
Stange, Wm. J., Co.....	49
Stedman's Foundry & Machine Wks..	28
Superior Packing Co.....	47
Sylvania Industrial Corp.....	7

Tobin Packing Co.....	47
Transparent Package Co.....	3

U. S. Slicing Machine Co.....	14
-------------------------------	----

Visking Corporation.....	First Cover
Vogt, F. G., Sons, Inc.....	47

Wilmington Provision Co.....	47
Worcester Salt Co.....	40

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

to insure accuracy against the possibility of a change or omission in this index.



## Color ON PARADE

Peacock Brand Casing Colors... clear, bright, attractive colors that are now available in new **TABLET FORM!** Effervescent-dissolving action spreads color quickly and evenly. They're easier to use and economical, too. One color tablet makes 125 gallons of cooking water. Write today for free samples.

**WM. J. STANGE CO.**  
2536-40W. Monroe St., Chicago

Western Branches: 923 E. 3rd St., Los Angeles, 1250 Sansome St., San Francisco. In Canada: J. H. Stafford Industries, Ltd., 24 Hayter St., Toronto, Ont.

## PERMANENT THERMAL EFFICIENCY

### AT LOW COST

Made from the wiry fibres of Redwood Bark, **PALCO WOOL** offers .255 B.t.u. efficiency (Peabbles' test). Permanent—non-setting—sanitary. Economical—easy to install.

**THE PACIFIC LUMBER COMPANY**  
SAN FRANCISCO - CHICAGO  
LOS ANGELES - NEW YORK

**PALCO**  
**INSULATION**  
**WOOL**

TRADE MARK REG. U.S. PAT. OFF.

### NEW

Cold Storage Insulation Manual sent free with sample.



from **DURABLE REDWOOD BARK**



# There are 2 WAYS to buy ADVERTISING SPACE

**1** *The*  
**HAPHAZARD WAY**  
by rumor,  
guesswork,  
and  
hasty judgment

**2** *The*  
**AUDITED WAY**  
by the facts  
presented in  
**ABC REPORTS**

**T**IME was when buying advertising space seemed like groping in the dark. With no facts to serve as guide through the mysteries of circulation, you had to rely on rumor and hearsay. You had to pick your papers by guess-work . . . and hope for the best results as far as sales were concerned.

That day is past. Discerning advertisers now buy space with as sound a basis of fact as they buy a ton of coal or a dozen of eggs.

The source of this enlightenment is the A.B.C. report—the complete official, audited report of circulation facts. A.B.C. reports reveal and analyze NET PAID CIRCULATION—how large it is, where it is, how it was secured.

It is your insurance that you will get what you pay for. It protects the buyer and the honest publisher. It is made possible by over 2000 publishers, advertisers and advertising agencies. Together they provide you with this insurance policy. Use it. It costs you nothing. It may save you much.

We will be glad to give you a copy of our latest A.B.C. report, containing the facts by which you can judge the value of this paper.



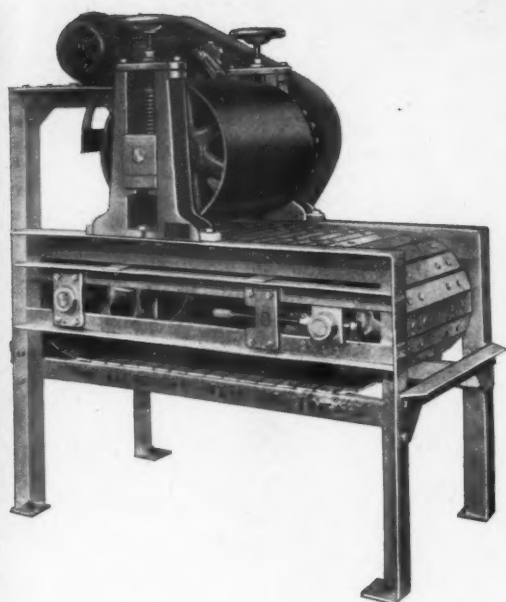
## THE NATIONAL PROVISIONER

*An A. B. C.  
Publication*

---

**A.B.C. = Audit Bureau of Circulations = FACTS as a yardstick of advertising value**

---



INCREASE YOUR  
MARGIN OF  
PROFIT  
WITH



# BELLY ROLLERS

## ANCO No. 513 SINGLE BELLY ROLLER

*A Belly Roller of simple and durable design for plants slaughtering up to 1500 hogs per hour. Frame is of angle iron construction, heavily galvanized. Roll is machined cast iron. Drive consists of 2 H. P. geared head motor, mounted well out of the way of water damage. Floor space required 3'0" x 5'2".*



Economical pork cutting operations require that the right Equipment be properly arranged and coordinated, so that the more expensive cuts of meat will be apportioned the largest possible amount of the carcass. All operations should be arranged in succession, so that the various cuts can be made with the least possible handling of the

product. ANCO Belly Rollers are made in several sizes and designs, and are used to minimize handling and facilitate cutting.

ANCO sales engineers are always ready to assist you in the selection of modern and efficient Equipment for every meat handling department in your plant.

*Ask us for the solution of your pork cutting problem today.*

## THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO, ILLINOIS

117 LIBERTY ST.  
NEW YORK, N. Y.

832 FIRST NATIONAL BANK BLDG.  
HOUSTON, TEXAS

111 SUTTER STREET  
SAN FRANCISCO, CALIF.

*These are the reasons  
why you make more  
money with **CIRCLE U***

## COMPLETE LINE

The Circle U line of dry sausage includes types and varieties to meet the preference of every taste and nationality.

## ESTABLISHED REPUTATION

Circle U Dry Sausage is a quality product, nationally known for its ability to meet the demands of the most discriminating trade.

## AMPLE PROFIT MARGIN

Your cost of Circle U Dry Sausage is low enough (quality considered) to provide ample margin for profit.

## PROVED QUALITY

Circle U Dry Sausage is made by dry sausage specialists... men who know how a product should be made to sell consistently at a profit.

## MADE BY A COMPANY CATERING TO MEAT PACKERS AND JOBBERS

You can buy Circle U Dry Sausage with confidence. We specialize in catering to meat packers and jobbers.



*Sign up with Circle U*

**FOR BETTER DRY SAUSAGE PROFITS AND  
BETTER SALES ON ALL YOUR PRODUCTS!**

When you add the Circle U Line of Dry Sausage to your regular products, you provide not only opportunities for profit, but an opportunity to do a better selling job on your regular line by concentrating purchases.

Circle U Dry Sausage is a quality product, made of finest meats and choicest spices. It is a quality product that will meet with the approval of the most discriminating trade. And it can be sold at a price that will enable you to compete successfully with any dry sausage in its class. Get the details today!

**OMAHA PACKING COMPANY**  
CHICAGO



u

AND  
TS!

your  
s for  
your

inest  
t will  
rade.  
pete  
etails

NY